

## Whipped Shortbread Cookies: Light, Buttery, and Melt-in-Your-Mouth

The Art of Whipped Shortbread



**OVEN**  
**325°F**

**TIME**  
**2-3 min**

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### INGREDIENTS

1 cup (2 sticks) unsalted butter, softened to room temperature  
1/2 cup powdered sugar, sifted  
1 teaspoon vanilla extract  
1 3/4 cups all-purpose flour  
1/4 teaspoon salt  
Optional Garnish: Sprinkles (especially festive ones), maraschino cherries, or a light dusting of extra powdered sugar

### DIRECTIONS

1. Let's bake up these light and buttery delights!
2. Prepare : Oven & Pan: Preheat your oven to 325°F (160°C). Line two large baking sheets with parchment paper.
3. Whip : Butter & Sugar: In a large mixing bowl, beat the softened unsalted butter with an electric mixer on medium-high speed for 2-3 minutes, until it's very light, fluffy, and pale in color. Gradually add the sifted powdered sugar, beating for another 2-3 minutes until the mixture is incredibly light, airy, and well combined. Scrape down the sides of the bowl as needed.
4. Add : Vanilla: Beat in the vanilla extract until just incorporated.
5. Add : Flour Mixture: In a separate medium bowl, whisk together the all-purpose flour and salt. Gradually add this flour mixture to the whipped butter mixture, beating on low speed until the dough just comes together and forms a cohesive ball. Do not overmix - overmixing develops gluten and can make shortbread tough.
6. Pipe or : Shape Cookies: Piping Method (Recommended for classic look): Transfer the dough to a piping bag fitted with a large star tip (like Wilton 1M or 2D). Pipe desired shapes (rosettes, stars, S-shapes) onto the prepared baking sheets, spacing them about 1 inch apart. Garnish with sprinkles or cherry pieces if desired.
7. Scoop & : Press Method: If you don't have a piping bag, use a small cookie scoop (about 1 tablespoon) to portion out dough. Roll each portion into a ball, place on the baking sheet, and gently flatten with the bottom of a glass or fork. Garnish if desired.

8. Bake: Bake for 12-18 minutes (time will vary based on size and oven), or until the edges are very lightly golden and the cookies are set. They should still be pale in the center and will feel delicate.
9. Cool: Let the cookies cool on the baking sheets for 5-10 minutes before carefully transferring them to a wire rack to cool completely. They are fragile when warm.

## SWAPS & NOTES

Butter: Use unsalted butter so you can control the salt content.

It is absolutely crucial that your butter is truly softened to room temperature , but not melted.

This allows it to whip up properly, creating that airy, delicate texture.

Powdered Sugar: Sifting the powdered sugar is essential.

## TIPS FOR SUCCESS

Softened Butter is Paramount: This cannot be stressed enough.

Cold butter will result in a crumbly, heavy dough; melted butter will make it greasy.

It needs to be soft enough to whip into an airy consistency.

Whip, Whip, Whip: Take your time with the creaming step (Steps 2 & 3).

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/whipped-shortbread-cookies-light-buttery-and-melt-in-your-mouth/>