

Melt-in-Your-Mouth Classic Shortbread Cookies: A Buttery Delight

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OVEN
325°F

TIME
20-30 min

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INGREDIENTS

1 cup unsalted butter, softened

1/2 cup granulated sugar

1/4 tsp salt

2 cups all-purpose flour

Instructions:

Preheat the Oven: Set your oven to 325°F (165°C) and line two baking sheets with parchment paper.

Cream the Butter and Sugar: In a large mixing bowl, use a hand or stand mixer to beat the softened butter, sugar, and salt until light and fluffy.

This step is crucial for the cookies' tender texture.

Add the Flour: Gradually add the flour to the butter mixture, mixing on low speed until the dough comes together. Avoid overmixing to keep the cookies tender.

Shape the Dough: Turn the dough onto a lightly floured surface and roll it out to about 1/2-inch thickness. Use cookie cutters or a knife to shape the dough as desired. For a traditional look, cut into rectangles or circles.

Chill the Cookies (Optional): Place the shaped cookies on the prepared baking sheets and chill in the refrigerator for 20-30 minutes. This helps them hold their shape during baking.

Bake to Perfection: Bake the cookies for 12-15 minutes, or until the edges are lightly golden. Be careful not to overbake—they should remain pale

with just a hint of color.

Cool and Serve: Allow the cookies to cool on the baking sheets for 5 minutes before transferring them to a wire rack. Enjoy them plain or with a dusting of powdered sugar.

Tips for Perfect Shortbread Cookies:

Use High-Quality Butter: The flavor of these cookies hinges on the butter, so choose a rich, high-quality brand for the best results.

Add Flavors: Customize your cookies by mixing in vanilla, almond extract, or lemon zest.

Decorate for the Holidays: Dip the edges in melted chocolate or sprinkle with coarse sugar for a festive touch.

Why You'll Love This Recipe:

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11. Why You'll Love This Recipe: Classic Shortbread Cookies are a timeless treat that pairs beautifully with tea, coffee, or a glass of milk. They're simple to make, store well, and can be dressed up for special occasions or kept plain for everyday snacking. With this recipe, you'll always have a crowd-pleaser at your fingertips.
12. Give this recipe a try and let me know how your shortbread cookies turn out. Don't forget to share this buttery delight with friends and family! For more recipes like this, visit I Wuv Cooking.

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

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-classic-shortbread-cookies-a-buttery-delight/>