

ICED SHORTBREAD COOKIES

Recipe courtesy of ohiosoutherner.com

INGREDIENTS (2 -3 DOZEN)

Shortbread

- 1 1/2 cups unsalted butter, room temperature
- 1 cup sugar
- 1 tsp vanilla
- 3 1/4 cups flour
- 1/4 tsp salt

Icing

- 1 cup confectioner's sugar
- 1 tbsp milk
- 1 tbsp light corn syrup
- food coloring



DIRECTIONS

1. In the bowl of an electric mixer, mix together the butter and sugar until they are just combined. Add the vanilla.
2. In a large bowl, sift together the flour and salt. Slowly add one third of the flour mixture to the butter and sugar mixture. Mix on low until the mixture comes together. Repeat until all the flour has been added.
3. Pour the mixture onto a floured surface and shape into a disk. Wrap in plastic and chill for 30 minutes.
4. On a surface dusted with flour, roll the dough 3/8 to 1/2 in thick and cut with cookie cutters. (The size of the cookie cutters will determine the number of cookies the recipe will produce.) Don't twist the cookie cutter during this process. Place the cookies on a parchment paper lined baking sheet and refrigerate for 10 minutes. The edges of the cookies will be sharper.
5. Bake for 16-20 minutes in a 350 degree oven until the edges begin to brown. Allow the cookies to cool completely on a wire rack.
6. The recipe requires at least 3 batches of icing. Sift the confectioner's sugar to remove any lumps. Lumps are almost impossible to remove later so don't skip this step.
7. Mix in the milk and corn syrup and stir until the mixture is the consistency of honey. If needed add more milk a teaspoon at a time. Mix in the food coloring to achieve the color desired.

8. Prepare the disposable piping bags with the desired tips. Place the bags in a glass and fold the top portion of the bag over the side of the glass. Fill the bags with the prepared icing. Outline the cookie and then fill the center. Use a toothpick to move the icing around.
9. While the icing is still wet, sprinkle with sanding sugar. Let the cookie dry completely (at least 6 hours) before storing in an airtight container.
10. If you prefer decoration with a two dimensional look, let the flooding icing dry completely and then come back and add decorations on top of the first layer.