



Valentine's Day Shortbread Cookies

Makes: 24 servings

Prep Time: 30 minutes Cook Time: 12-14 minutes per sheet

Total Time: 1 hour plus chill time 1 hour

Ingredients

Cookies:

- 8 ounces unsalted butter, very soft
- 1/2 cup powdered sugar
- 1 tsp vanilla extract
- 1 & 3/4 cups all-purpose flour
- 1/4 cup cornstarch

Frosting:

- 1 cup unsalted butter, room temperature
- 3 & 1/2 cups powdered sugar, sifted
- 2 tsp vanilla extract
- 2 tbsp whole milk or heavy whipping cream, room temperature
- 1/4 tsp salt, or to taste
- red, pink, purple gel food coloring

Instructions

Cookies:

Line 2 sheet pans with parchment paper. Set aside.

Place soft butter in a medium-size mixing bowl. Stir with a wooden spoon or sturdy spatula until nice and smooth. Add powdered sugar and vanilla. Mix together by hand for about 30 seconds until well blended. Add the flour and cornstarch. Stir until dry ingredients are mostly incorporated. The dough will be a little shaggy.

Turn the dough out onto a lightly floured work surface and gather into a ball. Knead 5-6 times until fairly smooth and all the small pieces are worked in. Form into a ball again and flatten with your hand

to form a flat disk.

Turn the disk to coat both sides with flour. Roll out the dough to an approximate ¼-inch thickness. Keep work surface, dough and rolling pin lightly dusted with flour.

With a round cookie cutter, cut out circles of dough and transfer them to the prepared pans with a thin, metal spatula. Re-roll scraps as many times as needed to use up the dough.

Place cutouts in the refrigerator for at least one hour or up to 24 hours.

When ready to bake, preheat oven to 350°F. Bake for 12-14 minutes, or until just beginning to turn golden at the edges. Repeat with the second pan of cutouts. Cool on a wire rack before icing.

For the Frosting:

With a hand mixer or paddle attachment on your stand mixer, cream the butter on medium-high until it's creamy and light (almost white) in color, about 7 minutes.

With the mixer on low, add the sifted powdered sugar one cup at a time, scraping down after each addition and making sure each cup is fully incorporated before adding the next one.

Add vanilla, milk, and salt and mix on low for another minute until fully incorporated.

Divide frosting into 3 bowls and add food coloring as desired to create three different colors. Using a variety of tips and piping bags, decorate cooled cookies. Have fun with this!