

Easy Christmas COOKIES!

With an easy decorating technique, these fun, festive and super delicious, Christmas Shortbread cookies look like they came from a five bake shop!

Prep time:	Cook time:	Total time:
45 mins	12 mins	57 mins

Course: Dessert/Cookies
Servings: 24

INGREDIENTS

For the Cookies:

- 8 ounces butter (2 sticks)
- $\frac{1}{2}$ cup powdered sugar
- 1 teaspoon vanilla extract
- $1\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup cornstarch

or Mint glaze:

- 2 cups powdered sugar
- 4 table spoons milk (maybe more)
- $\frac{1}{4}$ - 1 teaspoon peppermint extract

For the butter cream piping:

- 1 table spoon very soft butter
- 1 cup powdered sugar
- $1\frac{1}{2}$ - 2 table spoons milk
- $\frac{1}{2}$ teaspoon peppermint extract
- 3-4 drops green food colouring

INSTRUCTIONS

1. Line 2 sheet pans with parchment paper. Set aside.

2. Place soft butter in medium sized mixing bowl.

Stir with a wooden spoon / sturdy spatula until nice and smooth. Add sugar and vanilla mix together by hand for 1 minute, until glossy and well blended.

3. Add the flour and cornstarch. Stir until flour is incorporated and the dough is shaggy. Turn out onto a lightly floured surface and press dough in ball. Knead a few times until fairly smooth then form into a ball again then press with your hands into a flat disk.

in a lightly floured work surface, roll out dough to a $\frac{3}{8}$ -inch thickness. Keep work surface, dough and rolling pin lightly (not too much) dusted with flour, cut desired shapes and place on prepared parchment. Re-roll scraps as many times as needed to use up the dough.

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

6. When ready to bake, preheat oven to 350°F. Remove cookies from gridge and bake for 12-16 minutes or until just beginning to turn golden brown at the edges. rotate pans halfway through for even browning. Cool completely before icing.

7. For the mint glaze, combine powdered sugar, milk and $\frac{1}{4}$ teaspoon peppermint extract in a medium sized bowl. Mix until smooth. Glaze should be thick but pourable. Add a little bit more milk if too thick. Taste the glaze and add more peppermint extract if desired. Transfer the glaze to a shallow bowl.

8. To glaze the cookies, holding onto the edge of a cookie, dip the top surface into the glaze, making sure all of the surface is covered. pull cookie up and out of the glaze.

allow excess glaze to drip back into the bowl. When the glaze stops dripping, flip right side up and give it a gentle jiggle to allow the glaze to flow evenly over the sugar. Repeat with remaining cookies. Allow glaze to dry for 15-30 minutes.

9. For the buttercream icing, place butter in a medium sized bowl and stir until smooth. Add powdered sugar, $1\frac{1}{2}$ tablespoons milk and mint extract and stir vigorously until smooth, adding a bit more milk if needed to achieve a thick but creamy consistency. Add food colouring, one drop at a time to reach desired shade of green.

10. place buttercream in a pastry bag fitted with a small round icing tip. Starting at the upper edge of cookie, pipe the Christmas trees (or desired decoration) by making lines that are increasingly larger. Stopping about 1/2 inch above the lower edge of cookie. Sprinkle with sprinkles of choice. Allow to dry.