

## Classic Shortbread

Makes 1 batch

Ingredients	Quantity
Butter (room temperature)	1/2 cup
Powdered Sugar	1/3 cup
Vanilla	1/4 tsp
Flour	1 cup
White/Milk Chocolate Wafers	To taste

1. Preheat oven to 325°
2. Cream butter until light
3. Cream in the powdered sugar, then the vanilla
4. Work in the flour, kneading the dough on an unfloured board.
5. Once dough is nice and smooth, lightly grease the pan w/ vegetable oil spray
6. Firmly press the dough into the shortbread pan. Prick the entire surface w/ a fork
7. Bake for 30-35 minutes or until lightly browned
8. Cool for 10 minutes before loosening the edges with a knife
9. Flip pan onto cutting board
10. Drizzle melted chocolate onto cookies and let cool