**4 sticks butter, softened**

**1-1/2 cup powdered sugar**

**1 tbsp vanilla**

**5 cups all-purpose flour**

**Shortbread cookies with chocolate**

**1 cup butter, softened**

**3/4 cup powdered sugar**

**1 teaspoon vanilla**

**21/2 cups all-purpose flour**

**1 cup semisweet chocolate chips**

**2 teaspoons shortening**

**1.** Heatovento350°F.Inlargebowl,beatbutter,powderedsugarandvanillawithspoon.Stirin flour. (If dough is crumbly, mix in 1 to 2 tablespoons butter or margarine, softened.)

**2.** Rolldough1/2inchthickonlightlyflouredsurface.Cutintosmallshapesbyhandorusecookie cutters. Place 1/2 inch apart on ungreased cookie sheet.

**3.** Bake14to16minutesoruntilsetandbottomsarelightgoldenbrown.Immediatelyremovefrom cookie sheet to wire rack. Cool completely, about 30 minutes.

**4.** Insmallmicrowavablebowl,microwavechocolatechipsandshorteninguncoveredonHigh1to 1 1/2 minutes or until melted; stir until smooth. Dip half of each cooled cookie into melted chocolate. Place on waxed paper until chocolate is set.