



## **Buttery Vanilla Shortbread**

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PREP: 10 MINUTES

COOK: 30 MINUTES

SERVINGS: 8 SERVINGS

Bake up crisp, buttery snowflake shortbread wedges for your Disney Frozen themed party or holiday dessert display. This classic Vanilla Shortbread recipe can be enjoyed as is, dusted with powdered sugar or dipped in chocolate for a magical treat.







- 3/4 cup butter, room temperature
- 1/2 cup confectioners' sugar
- 11/2 cup flour
- 1 tsp vanilla

## + Directions

Preheat oven to 350° F. Lightly grease shortbread pan. Cream butter until light and fluffy. Slowly beat in confectioners' sugar, then vanilla. Add flour and mix thoroughly. Press dough evenly in pan. Tip: lay a

sheet of plastic wrap over dough to press into pan without the dough sticking to your fingers. Remove plastic wrap before baking.

Prick the entire surface with a fork and bake for 30-35 minutes or until lightly browned. Let cool in pan for about 10 minutes. Loosen edges with a plastic fork and invert onto cutting board. Cut into serving pieces while still warm.