



# EASY SHORTBREAD COOKIES

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From the kitchen of Mom Dudley

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## Ingredients:

1 Cup Butter, softened  
¾ Cup Powdered Sugar  
1 tsp. Vanilla  
2½ Cups All Purpose Flour

## Directions:

Heat oven to 350 degrees.

In a large bowl, beat butter, powdered sugar, and vanilla with spoon. Stir in flour.

(If dough is crumbly, mix in 1 - 2 Tbsp. Butter, softened.)

Roll dough 1/2" thick on lightly floured surface. Cut into desired shape. Place 1/2" apart on ungreased cookie sheet.

Bake 14 - 16 minutes ☑ or until set and bottoms are light golden brown. Immediately remove from cookie sheet to wire rack.

Cool completely, about 30 minutes.

(I use these for Strawberry Shortcake.) 😊