



# Recipes

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## **HEAVENLY WHIPPED SHORTBREAD**

*The key to the melt-in-your-mouth texture of this shortbread is in the beating of the dough.*

1 cup (250 mL) butter, softened  
1 1/2 cups (375 mL) flour

1/2 cup (125 mL) icing sugar  
Small maraschino cherry pieces, patted dry

Using low speed of an electric mixer, beat butter until creamy. Beat in flour and icing sugar just until dough comes together. Using medium speed, beat for 10 minutes. Do not underbeat. Place mixture in a pastry bag fitted with a large star tip. Pipe 2 tsp (10 mL) measures of dough 2 inches (5 cm) apart onto ungreased cookie sheets. Alternatively, dough may be dropped from a spoon onto ungreased cookie sheets. Press a cherry piece into centre of each unbaked cookie. Bake at 350°F (180°C) for 12 - 14 minutes or until cookies are firm and light golden around edges. Let cookies stand for 2 minutes on cookie sheets. Remove from cookie sheets and cool cookies on racks. Store, layered with wax paper, in an airtight container in a cool dry place for up to 1 week. May be frozen. Makes about 4 dozen.

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