

Shortbread Cookie

1¼ cups butter
2/3 cup sugar, powdered
2½ cups all-purpose flour
1¼ tsp almond extract

Glaze:

1 cup sugar, powdered
1½ tsp cold water
½ tsp almond extract

Cream together butter, sugar and almond extract.
Knead in flour – low setting on mixer.
Place dough on a cookie sheet.
Pat out to ¾" thick
Dock (prick) surface with a fork.
Pre-score portions with a knife 3 x 4.
Chill ½ hour.
Bake @ 325°F for 45 minutes.
Cut along scoring. Cut squares into triangles.
Leave on sheet tray – drizzle with glaze lightly.

Yield: 24 cookies