

Amy's Whipped Shortbread Cookies

Ingredients

- 1 cup soft butter - infused (you can also use partial infused, partial non-infused butter)
- 1/2 cup icing sugar
- 1.5 cups all-purpose flour

Instructions

- Preheat oven to 325 - 350 degrees.
- Sift together icing sugar and flour.
- Whip the icing sugar and flour with the butter for at least 10 minutes.
- The dough will be moist, drop onto a cookie sheet covered with parchment paper in your desired size.
- Bake for 8 - 10 minutes, keep an eye as they brown quickly.
- You want them browned around the edges. They will be soft to the touch, let cool before enjoying.

Prep Time: 10 minutes

Makes approximately 20 cookies depending on size.

Notes