

## Short Bread Fluffy Cookies

**Submitted By:**

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Nova Scotia



## Ingredients

1 cup salted butter 1/2 cup icing sugar 1 1/2 cups flour candied  
cherries - 1 cup salted butter 1/2 cup icing sugar 1 1/2 cups flour  
candied cherries

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## Instructions

.. 1. Whip the butter and icing sugar together well. Once it looks  
all deliciously creamy, resist from eating it by the spoonful, and  
get your flour ready.

Start the mixer and slowly add in the flour, until it has all been  
added in. Then you can proceed to let your mixer do all the work  
for you and whip it for 6 minutes. You are wanting lighter than  
air shortbread here.

Using a small cookie scoop, scoop the dough out onto an  
ungreased baking sheet or alternatively, use a piping bag and  
pipe it out. You can also use a cookie press to make shapes.

Top with sprinkles or a piece of Christmas cherry Or even a  
candy kiss if you are a chocolate person.

Bake them in a 275 degree oven for about 30-35 minutes; you  
want to dry out the shortbread in essence, not bake it, thus the  
low temperature. (If you have a warm kitchen or live in a warm  
climate, cool the cookies in the fridge then bake. They won't  
flatten out).

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