



Kevin

Shortbread Sunset Cookies

INGREDIENTS

2 cups butter (unsalted)

$\frac{3}{4}$ cup sugar

4 $\frac{1}{2}$ cups all-purpose flour

2 tsp vanilla extract

colored sugar or sprinkles in various colors

DIRECTIONS

1. Cut 8 pieces of wax paper (20" long), and set aside for rolling the dough in sugar and wrapping for later.
2. Cut the butter into $\frac{1}{2}$ " cubes and leave in a bowl to soften for 2 hours.
3. Once the butter is softened, cream the butter and sugar with a stand mixer. To do this properly, whip the butter in the mixer on low for 30 seconds, then add the sugar and mix on high for 3-4 minutes (be sure to stop occasionally to scrape down the bowl). Cream until the mixture is very light in color and becomes mousse-like and fluffy.

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4. Add the vanilla extract and mix until well blended.
5. Add the flour (one cup at a time) and mix by hand with the creamed mixture, which will effectively knead the dough.
6. Split the dough into 4 equal chunks, and roll into logs approximately 10" long and 2" thick. Roll the logs in your desired sugar colors on a piece of wax paper, then transfer to a clean piece of wax paper and wrap tightly.
7. Store the logs in the refrigerator for at least 3-4 hours, or overnight.
8. Cut the logs into 1/3" pieces and bake on an ungreased cookie sheet for 13 minutes at 375 degrees.