

Traditional Shortbread

2 cups butter
1 cup icing sugar
1/2 cup corn starch
3 cups flour
1 tsp vanilla

Preheat oven to 325F.

Place softened butter in mixer and beat slightly. Add in remaining ingredients. Mix until combined, 1-2 minutes. Line a 9x13" cookie sheet with parchment paper. Press and flatten dough onto pan. Use a rolling pin to make it flat and even, about 1/4" thick. Chill for at least one hour. Once chilled, carefully remove shortbread from pan. Using a pizza cutter or sharp knife, cut dough into 3" x 1" rectangles.

Place on cookie sheet lined with parchment paper. Bake for 7-9 minutes.

Once cooled, dip end of shortbread in melted chocolate and sprinkle with crushed candy cane or your favourite festive sprinkles.