

Melt – In – Your – Mouth Shortbread

These are the shortbread cookies my mom has made for Christmas every year since I was a child. They literally melt in your mouth. You will LOVE them!

These shortbread cookies are crazy soft. When I say they melt in your mouth, I mean it. No chewing required. They're the most tender shortbread cookies you will ever eat. I just passed one to my handsome man and his response was, "Damn, woman. I don't know what just happened in my mouth, but I want more of it."

This shortbread cookie recipe has only 4 ingredients, is made in one bowl, and is the best shortbread you will ever eat. Are you sold? You should be!

TIPS FOR MAKING THE SOFTEST SHORTBREAD COOKIES

1. Make sure the cookie dough is cold before you put it in the oven. If your house is quite warm, put the cookie dough in the fridge to chill it before you bake the cookies.
2. Don't skimp on the 10 minutes it takes to beat the dough. My whole family has made this recipe more times than we can count and it works best if you set a timer and see it through the full 10 minutes.
3. Use salted butter. This has nothing to do with making the softest shortbread cookies, but it will make the tastiest ones.

I must admit that I don't care for this recipe. However, I am the minority! Every person that eats these absolutely loves them. I make them all of the time for those 2 reasons too!

(This way I don't pig out on cookies.) ☐ I place the dough for these in a pastry bag and pipe them out using the largest star tip, they turn out really pretty. I have dipped them in chocolate and added sprinkles and they look great. Yesterday I added the rind from an orange for a citrus-y flavor, it was very subtle but well received. These cookies do honestly melt in your mouth, they are a cinch to make and are fairly inexpensive to prepare-what more could you ask for in a recipe?

Thanks for sharing it!

This recipe works best if you beat the dough with electric beaters. If you have a stand mixer, set it aside for this recipe. (And a big thank you to my sister for helping me recipe test this with her Kitchen Aid!)

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Ingredients

- 1 cup butter, softened
- 1/2 cup confectioners' sugar
- 1/4 cup cornstarch
- 1 1/2 cups all-purpose flour

Instructions

- Preheat the oven to 375 degrees F (190 degrees C).
- Whip butter with an electric mixer until fluffy.

- Stir in the confectioners' sugar, cornstarch, and flour.
- Beat on low for one minute, then on high for 3 to 4 minutes. Drop cookies by spoonfuls 2 inches apart on an ungreased cookie sheet.
- Bake for 12 to 15 minutes in the preheated oven.
- Watch that the edges don't brown too much. Cool on wire racks.