

Whipped Christmas Shortbread Cookies

Ingredients

- 1 cup salted butter, softened
- 1/2 cup confectioner's sugar
- 1 1/2 cups all-purpose flour
- 1/4 cup corn starch

Optional Toppings

- red maraschino cherries
- green maraschino cherries
- Hershey's mini kisses baking pieces

Buy Ingredients

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Instructions

1. Preheat oven to 375F.
2. Dump softened butter and confectioner's sugar into a large mixing bowl.
3. Use an electric mixer to cream the ingredients together until smooth.
4. Add the flour and cornstarch to the bowl.
5. Continue mixing with the electric mixer until a sticky dough forms and the mixture is no longer crumbly.
6. Roll the dough into 1 inch balls and place them on a non stick cookie sheet, leaving about 2 inches between the balls.
7. Use a fork to flatten the cookie dough balls.
8. If you are topping with cherries, place them on top of

the cookies now and gently press them down into the dough.

9. Any cookies you are planning on topping with Hershey's mini kisses should be left bare until after baking.
10. Place the baking sheet in the oven and bake the cookies until they are golden brown around the bottom edges. 8-10 minutes.
11. Remove the pan from the oven.
12. If you are using Hershey's mini kisses, place them on the cookies now and press down gently.
13. Use a rubber spatula to transfer the cookies to a piece of parchment paper on the counter to cool off.
14. Serve and enjoy!