

Easy Shortbread by Karen Cook

454 g butter (1 cup)
180 g sugar (3/4 cup)
630 g flour (I used pastry flour but should work just as well with all purpose) 5 cups
about 5 Tbsp milk



Powder the sugar in a blender to make it as fine as possible
Sift the flour and sugar into the mixing bowl of your Bosch Universal (You can use the sifter attachment if you have one.)
Cut up the butter into cubes and add to the other ingredients
Make sure you put on the lid to your mixer because it will be dusty otherwise
Mix ingredients on low speed until they resemble coarse meal using the cookie whisk or cookie paddles.
Add the milk and continue mixing on high until the mixer turns the meal into a very stiff dough

Roll into long sausages about 2" in diameter, wrap in plastic and freeze

When you want to bake simply preheat oven to 350 degrees, slice the quantity of cookies you want, and bake for 15 - 20 minutes

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