

Easy Irish Shortbread

Prep Time 30 mins. Cook Time 30 mins. Total Time 1 hr.

These crisp, buttery melt-in-your-mouth delicious Irish Shortbread Cookies require just one bowl and no mixer! They come together quickly and disappear even quicker, so make plenty!

Cuisine: Irish Shortbread cookies

Servings: 28

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Ingredients

- 8 ounces very soft room temp butter preferably Irish butter
- 1 teaspoon vanilla extract
- ½ cup granulated sugar
- 1 ¾ cups all-purpose flour
- ¼ cup corn starch
- sugar for sprinkling
- if butter is not salted, add a pinch of salt.

Instructions

1. Line two cookie sheets with parchment paper.
2. In a large bowl, mix the butter and vanilla until smooth and no lumps remain. Add the sugar and mix together until smooth and thoroughly combined.
3. Add the flour and corn starch. Mix with a sturdy spatula or wooden spoon until all flour is incorporated. It may seem like too much flour at first, but just keep mixing until it's all incorporated.
4. Dump mixture out onto a generously-floured work surface and knead for about 30 seconds until dough forms into a ball and is not sticky. Divide dough in half and set one portion aside.
5. Lightly flour your rolling pin and roll out the dough until it's ¼-inch thick
6. Add more flour to work surface and rolling pin as needed if dough is sticky.
7. Cut into your favorite shape and place on prepared sheet pans. Knead dough scraps together, roll and cut out shapes until dough is used up.
8. Place pan in refrigerator, uncovered, for at least one hour and up to 12 hours.
9. When ready to bake, preheat oven to 350°F. Remove cookies from refrigerator.
10. Bake for 8 minutes. Remove pan from oven and sprinkle lightly with sugar. Flatten any puffed part of cookies with the back of a flat metal spatula. Sprinkle cookies with more granulated sugar. Return to the oven for 5-7 additional minutes, or until light golden brown.
11. Allow to cool on pan for 5 minutes then transfer to a cooling rack to cool completely. Store in an airtight container. Hide the container if you plan to serve these to guests.

Recipe Notes

Alternatively, you can use a 9x13 pan that has been greased (I use baking spray) or lined with parchment paper. Don't use the entire pan bottom...just press dough out until it makes a ¼ inch thick rectangle. Some of the pan will be empty, but dough is thick enough to hold an edge. Place the cake pan on a cookie sheet (to prevent the bottom from getting too brown) and bake for 8 minutes, then sprinkle generously with granulated sugar (or skip this part, & just add baking times together). Return to oven for another 22-26 additional minutes or until the top is a nice, golden brown. Cut into bars immediately. (They will be too crumbly to cut when cool) Transfer bars to a cooling rack to cool completely.

If you'd like these shortbread cookies to be a little crisper, just pop them back in the oven for 5-8 additional minutes after cutting into wedges (a second baking, kind of like biscotti).

According to [Historic UK](#), the history of shortbread goes back to days of Mary Queen of Scots who reigned in the mid to late 1500s. Originally, "Any leftover dough from bread making was dried out in a low oven until it hardened and became very crisp. It was called "biscuit bread". Gradually the yeast in the bread was replaced by butter" (and more sugar) and evolved into what we now know as shortbread.

The fame and popularity of shortbread spread quickly and it's been noted that Queen Victoria and Prince Albert loved serving shortbread to their important guests. Shortbread remains a classic tea time treat all throughout the UK and these delicious, crisp, buttery cookies have become a favorite of sweet eaters all over the world.

Nutrition Facts

Easy Irish Shortbread	
Amount Per Serving	
Calories	105Calories from Fat 63
% Daily Value*	
Fat	7g11%
Saturated Fat	4g25%
Cholesterol	17mg6%
Sodium	58mg3%
Potassium	10mg0%
Carbohydrates	11g4%
Fiber	1g4%
Sugar	4g4%
Protein	1g2%
Vitamin A	200IU4%
Calcium	3mg0%
Iron	0.4mg2%

* Percent Daily Values are based on a 2000 calorie diet.

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