



Really easy shortbread cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

This makes about 16 cookies, by the way. Double the recipe for more.

- 1/2 cup of butter.
- 1 cup of flour.
- 1/4 cup of icing sugar.
- 1/4 cup of white sugar.
- 2 tablespoons of cornstarch.
- A pinch of salt.

Optional: Candied cherries/fruit.

Instructions

1. Preheat oven to 350 F.
2. Cream the sugars and butter together till creamy smooth.
3. Add the flour, cornstarch and salt, mixing the dough till it's nice, set and ready.
(No signs of flour, really, just a nice dough.)
4. Form little balls on **greased cookie sheet** and squish down with a fork.
5. If adding cherries, add one on top of each cookie.
6. Bake for about 15 minutes or until the tops are a slight golden colour (But not too brown.)
7. Remove from oven when ready, let it cool for 10 minutes.
8. Consumeeee yummy