



Brown Bag Cookie Art®

Shortbread
Recipe Book

Bake Beautiful Shortbread

Classic Shortbread

- 1/2 cup butter at room temperature
- 1/3 cup powdered sugar (unsifted)
- 1/4 teaspoon vanilla (optional)
- 1 cup flour (unsifted)

Cream the butter until it is light. Cream in the powdered sugar, then the vanilla. Now work in the flour. Knead the dough on an unfloured board until nice and smooth. Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30-35 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.

Let the pan cool before washing it in the sink or dishwasher.



Ginger Shortbread

1/2 cup butter at room temperature

1/4 cup light brown sugar (packed)

3/4 teaspoon ginger

1 cup flour (unsifted)

1 Tablespoon cornstarch

Cream the butter. Cream in the brown sugar and ginger. Now work in the flour and the cornstarch. Knead the dough on an unfloured board until smooth. Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30-35 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.

Let the pan cool before washing it in the sink or dishwasher.



Lemon Shortbread

- 1/2 cup butter at room temperature
- 1/2 cup powdered sugar (unsifted)
- 2 teaspoons grated lemon peel
- 1 cup flour (unsifted)

Cream the butter until it is light. Cream in the powdered sugar and the grated lemon peel. Now work in the flour. Knead the dough on an unfloured board until nice and smooth. Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30-35 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.

Let the pan cool before washing it in the sink or dishwasher.



Chocolate Shortbread

- 1/2 cup butter at room temperature
- 1 1/2 Tablespoons cocoa powder
- 1/2 cup powdered sugar (unsifted)
- 1/2 teaspoon vanilla
- 1 cup flour (unsifted)

Cream the butter. Cream in the powdered sugar, the cocoa and the vanilla. Now work in the flour. Knead the dough on an unfloured board until smooth. Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30-35 minutes. Don't let the edges get too dark. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.

Let the pan cool before washing it in the sink or dishwasher.



Orange Spice Shortbread

- 1/2 cup butter at room temperature
- 1/2 cup powdered sugar (unsifted)
- 2 teaspoons grated orange peel
- 1/4 teaspoon ginger
- 1/8 teaspoon cinnamon
- 1 cup flour (unsifted)

Cream the butter until it is nice and light. Cream in the powdered sugar, the grated orange peel and the spices. Now work in the flour. Knead the dough on an unfloured board until smooth. Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30-35 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.

Let the pan cool before washing it in the sink or dishwasher.



Nut Shortbread

- 1/2 cup butter at room temperature
- 1/2 cup powdered sugar (unsifted)
- 1/2 teaspoon vanilla
- 1/4 cup (1 oz.) ground nuts, pecans, almonds, hazelnuts,
or unsalted cashews - not walnuts or peanuts
- 1 cup less 2 Tablespoons flour (unsifted)
- 1 Tablespoon cornstarch

Cream the butter until it is light. Cream in the powdered sugar, and the vanilla. Stir in the ground nuts, then the flour and the cornstarch. Knead until smooth on a very lightly floured board. (This dough is sticky.) Spray the shortbread pan very lightly with a non-stick vegetable oil spray. Firmly press the dough into the shortbread pan. Prick the entire surface with a fork, and bake the shortbread right in the pan at 325° for about 30-35 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before you loosen the edges with a knife and flip the pan over onto a wooden cutting board. If the shortbread does not come right out, tap one edge of the pan. Cut the shortbread into serving pieces while it is still warm.

Let the pan cool before washing it in the sink or dishwasher.



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