

**Shortbread - Whipped**  
Gordon Thomas - PPTC

**Ingredients:**

- 2 Cups of butter (softened)
- 1 Cup of icing sugar (sifted)
- ½ Cup of cornstarch
- 1 Teaspoon of vanilla
- 3 Cups of all purpose flour
- 1 Cup of chopped pecans or cherries or chocolate chips

**Instructions:**

- Cream butter and icing sugar until light and fluffy
- Beat in cornstarch and vanilla gradually
- Add flour beating until the mixture is light and fluffy (It will have the consistency of regular pastry but a bit stickier)
- Stir in pecans or cherries or chocolate chips
- Roll the shortbread into small balls or drop by teaspoonful onto lightly greased cookie sheet
- Bake at 325°F for 11-12 minutes or until light golden brown
- Let cookies cool a bit before removing from pan

**Yield :** 3-4 dozen cookies