

Short Bread Cookies

Ingredients

1/2+3/4 cup shortening
1/2+3/4 cup granulated sugar
1 beaten egg
1/4 teaspoon vanilla extract
1/4 teaspoon butter flavoring
1/4 teaspoon salt
1/4 teaspoon baking soda
1 cup cake flour
food coloring (optional)

Directions

1. Mixing bowl, using an electric mixer, cream together the shortening and granulated sugar until fluffy.
2. Gradually add the eggs, vanilla extract and butter flavoring until well blended.
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4. Sift together salt, baking soda, and cake flour and gradually add to shortening, sugar, egg mixture.
5. Add food coloring to the desired color.
6. On a lightly floured surface, roll dough to a thickness of 1/4-1/2 inch. Using lightly floured cookie cutters, cut out desired shapes and place on an ungreased cookie sheet.
7. Bake in a preheated oven for 8-10 minutes.