

Sweet Celebrations  Melting Moments Shortbread Cookies 
with the Moda Bake Shop Chefs

Ingredients:
 1 cup all purpose flour
 3/4 cup salted butter
 1/2 cup corn starch
 1/2 cup confectioners' sugar

Instructions:
 Combine dry ingredients. Cream butter until fluffy. Add to flour mixture and beat thoroughly.
 Refrigerate dough for 1 hour.
 Preheat oven to 300 degrees F (150 degrees C).
 Shape dough into 1 inch balls. Place about 1 1/2 inches apart on ungreased cookie sheets. Flatten lightly to about 3/8" thickness. Bake for about 20 minutes or until edges are just lightly browned.
 If you want to add a twist, through in some lemon zest or orange zest while in dough form.

Yield: 12-18 cookies

From the kitchen of Mary Lane Brown | tulip-patch.blogspot.com

3"x5" recipe card

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4"x6" recipe card