

# Shortbread Cookies

## INGREDIENTS

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- 680g flour
- 360g butter
- 180g sugar
- 2 eggs
- 1 teaspoon of baking powder
- Two pinches of salt

## EQUIPMENT

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- Baking tray(s)
- Baking / parchment paper
- Large mixing bowl
- Mixer
- Oven
- Rolling pin (optional)

## PREPARATION

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Leave the butter out for a few hours so that it warms up prior to making the dough.

Leave the eggs out so that they get to room temperature. Alternatively, to save time, you can fill a bowl with warm water, and take the eggs directly from the fridge and leave them in the bowl for **5-10 minutes**. This is usually sufficient to warm them up. If you choose to warm up the eggs in water, it can be done while preparing the dough (part 1), before adding the eggs.

## DOUGH (PART 1)

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1. Butter and eggs should be at room temperature.
2. Mix butter, sugar, salt, and baking powder with a mixer at medium / high speed for **5 to 10 minutes**. Use a dough-hook mixer attachment at this step, or the batter will stick to the attachment. The attachment should look like a metal stick formed into a spiral. If you do not have such an attachment, a whisk attachment can be sufficient, but you will need to take care and separate the batter from the whisk occasionally.
3. Add all of the eggs to the mixing bowl, and change the mixer attachment to a whisk, if you have one. Mix at medium / high speed for **one more minute**.

## DOUGH (PART 2)

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1. Sift all of the flour into the mixing bowl.
2. Mix by hand until the dough forms into a uniform mass. This should take **about 5 minutes**, but may depend on the quantity of ingredients used.

## COOKIE PREP

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1. Line the baking tray(s) with parchment paper.
2. Line a portion of your countertop with a medium-sized piece parchment paper.
3. Preheat the oven to 180 °C.

## MAKING THE COOKIES

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1. Take a clump of cookie dough, and measure about 35g from this mass. Roll it into a ball, place it onto a flat surface such as a countertop, and press it into the shape of a cookie by hand.

- In reality, the amount of dough can be any amount from 35g to 75g. You will just have to adjust the baking time.
2. Place onto the baking tray, and repeat until out of dough or there is no more room in the tray. Continue until all of the dough is used up.
  3. After all of the cookies are placed, sprinkle a *very light* coating of sugar on top of the cookies. This step is optional.
  4. Place the tray(s) into the oven, and **bake for 45 minutes**.
  5. The outside colour should be a golden brown.
  6. To check for readiness, take a cookie out and cut it in half. Do take care, the tray and cookies will be hot! The inside should be a uniform colour, without any soft, darker coloured dough. If you see this, it indicates that the dough is still somewhat raw / underbaked. Place the cookies back for another **5 to 10 minutes**, and repeat this step until the colour inside is uniform. Take care not too leave the cookies in for too long, or they will begin to burn.
  7. The cookies are now done, enjoy!

## TIPS

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- Feel free to add or decrease the amount of sugar used. These days, I tend to prefer less sugar for my recipes.
- Forming the cookies can be done in many ways. You can even use a cookie mould with a pattern, though I have not tried this myself. Baking times will vary based on the thickness of the dough, so adjust accordingly.
- The amount of ingredients used can be increased or decreased based on how many portions you want to serve. Just make sure to keep everything proportional. *i.e.* if you want to double the serving size, increase all measurements by 2. 680g of flour will become 1360g, 360g of butter will become 720g, and so on.

## NOTES

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- I have modified the recipe somewhat from the original source. The original ingredient amount was *half* of what is listed here. I have increased it because I found the serving size too small for the effort needed, and because the cookies would run out far too quickly!

## ACKNOWLEDGEMENTS

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This recipe was adapted from the following video:

**Песочные КОЛЕЧКИ с арахисом | Рассыпчатые и ОЧЕНЬ НЕЖНЫЕ**

<https://www.youtube.com/watch?v=yWBaTt5IGbk>

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