Whipped Shortbread (cornstarch version) **DaytoDayDreams.com**

yields 2 dozen

INGREDIENTS:

1 cup butter, softened

1/2 cup confectioners' sugar

1/4 cup cornstarch

1 1/2 cups all-purpose flour

red & green candied cherries (optional)

DIRECTIONS:

1. Preheat the oven to 355 degrees F (175 degrees C).

2. Whip butter with an electric mixer until fluffy. Then continue whipping slowly adding in sugar, cornstarch, and flour. Roll into small balls and flatten with palm of your hand or drop cookies by spoonful 2 inches apart on a parchment lined cookie sheet. Top with candied cherries if desired.

3. Bake for 12 to 15 minutes in the preheated oven.

Whipped Shortbread

yields 2 dozen

NGREDIENTS:

1 cup butter, softened

1 1/2 cups all-purpose flour

1/2 cup confectioners' sugar

red & green candied cherries (optional)

DIRECTIONS:

1.Preheat oven to 350 degrees F (175 degrees C)

2. Whip butter with an electric mixer until fluffy. Then continue whipping slowly adding in the confectioners' sugar and flour. Drop by the spoonful onto parchment lined cookie sheets. Add cherried if desired.

3. Bake for 12-15 minuites in preheated oven.