



WHIP UP A NEW SHORTBREAD COOKIE FOR THE HOLIDAYS!

Edwina Gadsby

Recipe: Whipped Peppermint Shortbread

About the Recipe from Edwina: This is one of my favorite holiday cookie recipes. Buttery whipped shortbread cookies with their touch of cool peppermint remind me of old-fashioned butter mints and are melt-in-your-mouth delicious! Cookies are my favorite thing to bake and I love experimenting: the flavor combinations and variations are endless.

Ingredients:

3 cups all-purpose flour
1 cup powdered sugar, sifted
1 cup cornstarch
1 teaspoon kosher salt
1 pound (4 sticks) unsalted butter, softened
1/2 teaspoon peppermint extract

About 1 cup crushed peppermint candy canes
Powdered sugar, for dusting

Directions:

Preheat the oven to 325 degrees. Line two baking sheets with parchment paper.

In a large bowl, whisk together the flour, powdered sugar, cornstarch, and salt. Set aside.

In the bowl of standing mixer fitted with the paddle attachment, beat the butter and peppermint extract on high speed until smooth.

Set mixer speed to low, and gradually add the dry ingredients until well combined.

Using a small ice-cream (cookie) scoop, scoop out the dough by heaping tablespoons onto the prepared baking sheets, about ½-inch apart. Press down on each cookie with the tines of a fork in a crosshatch pattern. Flour your fork if the dough sticks. Sprinkle the crushed peppermint candies on top of each.

Bake 12 to 15 minutes, or until cookies are light brown on the bottom. Allow to cool for 5 minutes before removing to racks to cool completely. Dust with additional powdered sugar.

Makes about 48 small cookies