



SHORTBREAD COOKIES



1. Either leave out your butter/margarine overnight, or gently soften them.
2. With paddle, cream soft margarine + sugar + vanilla extract until it's light and fluffy
Mixture will lighten in color
3. Add dry mix + coconut milk
Mix on low speed for a minute
Then mix on medium speed
4. Scrape down sides and bottom of the bowl, mix again
5. Scoop with PURPLE ice cream scoop
Stamp with sugar coated stamp
Cookies do not spread
6. Freeze cookies
Pre-heat oven at 325°F (160°C)
7. Bake shortbread from FROZEN

	TEMPERATURE	TIME	FAN
SMALL OVEN	325°F 160°C	8 min + rotate + 7 min	HIGH

Cookies should be golden on the edges