

# Golden Shortbread Cookies

## **Ingredients:**

2 Cups All-purpose Flour  
¾ tsp salt  
2 Sticks Country Crock Baking sticks-Unsalted  
½ cup confectioners' sugar (plus more for sprinkling)  
1 tsp vanilla extract

## **Directions:**

Line 2 rimmed baking sheets with parchment paper. Whisk flour and salt in medium bowl-set aside.

Beat 2 sticks Country Crock Baking sticks in a bowl until fluffy-about 3 minutes.

Beat in sugar and vanilla until pale and fluffy.

Beat in flour mixture on low speed until blended and dough sticks together.

Divide dough in half and flatten into disks. Wrap in plastic wrap and refrigerate an hour or firm enough to roll.

Roll 1 disk on a flour surface to a ¼ inch thickness and use cookie cutters to cut shapes. Arrange them on baking sheets. Reroll scrapes and repeat.

Preheat oven 325 and bake 13-15 minutes until firm and golden. Cool 2 minutes on a wire rack and remove from pan to cool completely.

Sprinkle with powdered sugar.