

Vanilla Shortbread

This shortbread goes well with Banana Pudding (see [recipe](#)). The recipe is from *Carla Hall's Soul Food*. We made this the first time for our cookbook dinner group in Ann Arbor. After reading the [review](#) in *Cook's Illustrated*, I always use Baker's vanilla.



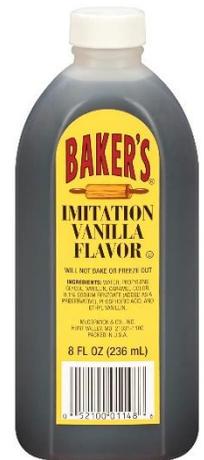
Ingredients

- 3 cups flour
- 3/4 tsp. salt
- 1 1/2 cups (3 sticks) unsalted butter
- 3/4 cup sugar
- 1 Tbsp. vanilla extract



Equipment:

- Stand mixer and large bowl
- Paddle attachment
- Medium bowl
- 1 gallon plastic freezer bag
- Parchment paper



Preston

Vanilla Shortbread:

<input checked="" type="checkbox"/>	Directions	Time (min)
	In a medium bowl, whisk together 3 cups flour and 3/4 tsp. salt	2
	Soften 3 sticks (1 1/2 cups) butter in the microwave	1/2
	Transfer butter to the stand mixer bowl and add 3/4 cups of sugar	1
	Blend butter and sugar on low speed until creamy	2
	Add 1 Tbsp. vanilla to the butter and blend.	1
	Slowly add flour and beat until the dough comes together in lumps. (You might need to increase the speed if the mixer is about to stall.)	2
	Transfer dough to a one-gallon freezer bag. Knead the dough briefly in the bag and then flatten it into a 9"x5" rectangle that is 1" thick	2
	Seal the bag and refrigerate at least two hours (or up to 2 days)	2 hrs.
	Preheat the oven to 350 degrees	20
	Line a cookie sheet with parchment paper	2
	Cut away the plastic bag from the dough.	1
	Cut the dough into thirds, 3" wide and cut each piece into 1/4" thick slices	5
	Place the slices on the cookie sheet, 1/2 inch apart	3
	Bake until edges are brown, and the tops are golden	16
	Transfer cookies to a cooling rack	1
	Repeat baking steps two more times to bake the remaining cookies	38
	Total	3 hr. 36 min.