

Whipped Shortbread

3 cups butter, softened
1 1/2 cups confectioners' sugar, sifted
4-1/2 cups all-purpose flour
1-1/2 cups cornstarch
Nonpareils and/or halved candied cherries

In a large bowl, cream butter and confectioners' sugar until light and fluffy. Gradually add flour and cornstarch, beating until well blended.

With hands lightly dusted with additional cornstarch, roll dough into 1-in. balls. Place 1 in. apart on ungreased baking sheets. Press lightly with a floured fork. Top with nonpareils or cherry halves.



Bake at 300° for 20-22 minutes or until bottoms are lightly browned. Cool for 5 minutes before removing from pans to wire racks. Yield: 16-18 dozen.

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