



Snowflake Shortbread Cut-outs

Recipe Courtesy of Wilton Enterprises

- 1-1/2 cups all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup solid vegetable shortening
- 2-1/2 cups confectioners' sugar
- 1 tablespoon Wilton Imitation Clear Vanilla Extract
- Royal icing
- Sapphire, Ruby and Gold Pearlized Sugars

Preheat oven to 325°F.

In small bowl, combine flour, salt and baking powder. In large bowl, beat shortening, confectioners' sugar and vanilla extract until smooth, about 1 minute; add flour mixture, beating on low speed until incorporated. Do not refrigerate dough.

Divide dough into two disks. On lightly floured surface, roll out dough 1/4 in. thick. Cut with snowflake cutter; carefully transfer cookies to baking sheet using spatula (cookies will be tender). Reroll excess dough to cut out remaining cookies.

Bake 8-11 minutes or until very light golden around edges. Remove to cooling grid; cool completely.

Outline and fill in with white royal icing; let dry. Add tip 2 snowflake icing outlines; sprinkle with pearlized sugars; let dry.

Makes about 2 dozen cookies.