



NOTRE DAME SHORTBREAD COOKIE

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01 Whip butter at low speed adding sugar, salt, vanilla, and optional flavors. Continue to whip until fluffy. Add flour in two additions and mix until even.

02 Press dough flat on a piece of plastic wrap. Cool in refrigerator for 2 hours.

03 Roll cookie dough to ¼" thickness on lightly dusted surface and cut out cookies.

04 Place cookies on parchment-lined sheets. Bake at 325°F for 17-19 minutes until pale golden brown, turning halfway through. Remove from oven and cool on rack for at least 15 minutes.

05 Begin royal icing by mixing powder sugar and egg whites at a low speed. Increase speed to medium and beat until stiff peaks form (5+ minutes).

06 Begin coloring by dividing icing into multiple bowls. Add in gel food color and mix by hand until desired color is achieved. Transfer to piping bags and decorate cookies.

07 Dry cookies at room temp until firm. Add additional icing layers if desired.

Makes 2 dozen

INGREDIENTS

SHORTBREAD BASE

- **Unsalted Butter**
3 Sticks + 5 Tbsp
- **Granulated Sugar**
1 Cup
- **Salt (Kosher or Table)**
1 + ¼ Tsp
- **Vanilla or Almond Extract**
2 Tsp
- **All Purpose Flour**
3 ½ Cups + 6 Tbsp

OPTIONAL FLAVORS

- **Orange Zest**
1 orange
- **Five Spice, Ginger, or Cinnamon**
½ Tsp

ROYAL ICING

- **Pasteurized Egg Whites**
½ Cup (or 4 Fresh Egg Whites)
- **Powdered Sugar**
4 Cups (about 1 lb)
- **Gel Food Coloring**
As needed

UTENSILS NEEDED

Items found at JoAnn's, Michael's, Walmart, Local cake decorating supply store, Amazon

- Stand or hand mixer
- Rubber spatula
- Rolling pin
- Cookie cutters
- Piping bags
- #3 Wilton piping tip
- Cookie sheet
- Parchment paper
- Small bowls for coloring icing
- Paper towels

