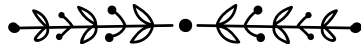


Canadian Whipped Shortbread

Submitted by Sandra Minihan, Precious Blood Catholic Church



INGREDIENTS:

- 1 cup butter, room temperature
- 1/2 cup confectioner's (icing) sugar
- 1 1/2 cups flour
- Red and green candied cherries

DIRECTIONS

Pre-heat oven to 325F

Using mixer, whip butter and sugar together.

Slowly add flour until combined.

Whip at high speed for 6 minutes.

Scoop rounded tablespoons onto ungreased cookie sheet.

Top each cookie with a red or green cherry.

Bake 30-35 minutes until edges are just turning golden.

Cool completely before removing from cookie sheet.

