

Whipped Shortbread

Ingredients

1 pound butter
1 cup [powdered sugar](#)
1 teaspoon [vanilla](#)
pinch [salt](#)
1/2 cup [cornstarch](#)
3 cups [all-purpose flour](#)

Directions

Preheat oven to 350 F. Cream together butter, icing sugar, vanilla and salt. Gradually add cornstarch and flour. Whip with an electric mixer until fluffy. Place into a cookie press and press out cookies on cool baking sheet. Decorate with candied cherries or dragees if desired. Bake 12-15 minutes. Let cool for 2 minutes on baking sheet, then remove to wire rack to cool completely. Store in an airtight container at room temperature.