

# One Big Happy Family

## A TREAT TO EAT: Julie's Shortbread Cookies



*A note from Susan Mallery: I am not nearly as talented as Julie in One Big Happy Family. Fortunately for me, I only need to make the decorations work fictionally, and not in real life. However, this cookie recipe is mine and is really delicious, even if you decide to, like me, decorate them with one solid color instead of the super-cute Santas that Julie makes in the book. If you do make the Santa cookies, I would love to see a picture! Post it to social media and tag me, or send it to me by direct message. I'm @susanmallery everywhere!*

Makes about two dozen

- 3 sticks (1-1/2 cups) of butter, room temperature
- 1-1/4 cups granulated sugar
- 3-1/4 cups all purpose flour, plus some for dusting the rolling surface
- 1/4 cup corn starch
- 1/2 tsp salt

Cream the butter and sugar on medium speed until pale yellow and smooth, about 3-4 minutes.

Whisk together the flour, corn starch and salt until thoroughly combined. Add to the butter mixture. Stir by hand or mix on low speed just until combined. Form the dough into two balls, then flatten into 4-inch disks. Wrap in plastic, and refrigerate for one hour.

Preheat the oven to 325 degrees and line cookie sheets with parchment paper. Roll out the dough to one-half inch thick and cut into desired shapes. Place the cookies about 2 inches apart and bake until the edges just begin to brown, about 15-20 minutes. Cool on wire rack. Decorate as desired.