



Welcome to Baking Club!

Mrs. McAllister's Baking Club
Every Wednesday at 3:00 p.m.
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Bake at 400°F | Yields roughly 2 dozen cookies (depending on size)

Ingredients

- 2 cups Flour
- 1 cup Butter (softened)
- 1/2 cup Sugar
- Flavoring (Vanilla or Almond is classic)
- Optional: Chopped nuts

Step-by-Step Instructions

1. Cream Butter & Sugar: In a bowl, cream together the 1 cup of butter and 1/2 cup of sugar until smooth.
2. Add Flavoring: Mix in your chosen flavoring (vanilla, almond, or your preferred extract).
3. Mix in Flour: Gradually add the 2 cups of flour. Mix only until the mixture is homogenous (just combined). If you are adding nuts, fold them in at this point.
4. Roll the Dough: On a floured surface or parchment paper, roll the dough out to a little less than 1/4 inch thick.
5. Cut & Shape: Cut with cookie cutters or a knife. Try to keep the cookies roughly the same size so they cook evenly.
6. Bake: Place on a baking sheet and bake at 400°F for 10 minutes, or until the edges just begin to brown.
7. Cool: Allow the cookies to cool completely before eating to ensure the perfect shortbread texture.



Step 1



Cream Butter & Sugar: In a bowl, cream together the 1 cup of butter and 1/2 cup of sugar until smooth.

Step 2

Add Flavoring: Mix in your chosen flavoring (vanilla, almond, or your preferred extract).



Step 3



Mix in Flour: Gradually add the 2 cups of flour. Mix only until the mixture is homogenous (just combined). If you are adding nuts, fold them in at this point.

Step 4



Roll the Dough: On a floured surface or parchment paper, roll the dough out to a little less than 1/4 inch thick.

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Cut & Shape: Cut with cookie cutters or a knife. Try to keep the cookies roughly the same size so they cook evenly.



Step 6



Bake: Place on a baking sheet and bake at 400°F for 10 minutes, or until the edges just begin to brown.



Step 1



Cool: Allow the cookies to cool completely before eating to ensure the perfect shortbread texture.



Time to
Clean up

