

# Recipe for Butter Shortbread Cookies



## Ingredients

**1 1/2 cups unsalted butter (softened)**

**2 1/2 cups all-purpose flour**

**2 1/2 teaspoons baking powder**

**1/4 teaspoon salt**                    **\*the only time I add additional salt when I cook**

**1/2 cup granulated sugar**

**1 teaspoon vanilla extract**

**Pecan halves to decorate cookies**

**Preheat oven to 350 degrees Fahrenheit. Grease 2 baking sheets with softened butter & dust lightly with flour**

**Combine all ingredients except the pecan halves for decorating**

**Mix well by hand or with a mixer**

**Form small balls of cookie batter, drop on baking sheets separately, placing each about 1 1/2 inches apart. Press in each a pecan half and bake for about 20 minutes or until golden brown.**

**Let cool and enjoy.**