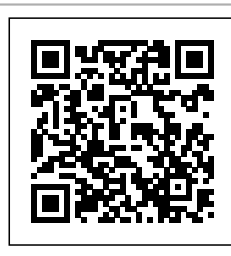


# Italian Butter Cookies



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Recipe by: Laura Vitale

*Makes a couple dozen*

**Prep Time: 10 minutes**

**Cook Time: 15 minutes**

## Ingredients

- \_\_ 2 cups of Cake Flour
- \_\_ 1/4 tsp of salt
- \_\_ 1-1/4 cups of Confectioner sugar
- \_\_ 3/4 cup of Unsalted Butter, softened at room temperature
- \_\_ 1/4 cup of Vegetable Shortening, softened at room temperature
- \_\_ 1 envelope of Vanillina, or vanilla extract
- \_\_ 2 Eggs

1) Preheat your oven to 375 degrees, line a couple baking sheets with parchment paper and set aside. In a bowl, mix together the flour, vanillina and salt, set aside.

2) In the bowl of a standing mixer fitted with a paddle attachment, cream together the shortening, butter and confectioner sugar until creamy.

3) Add the eggs and mix until well incorporated. Add the dry mixture and mix until you have a smooth dough.

4) Place some of the dough in a piping bag that's been fitted with a large star tip and pipe out little cookies a couple inches apart on the prepared baking sheet.

5) Bake for about 10 to 15 minutes or until lightly golden. Allow to cool completely before serving.

