

# Shortbread - Piped

## Ingredients

- 2 cups hard margarine
- 115g icing sugar
- 64g corn starch
- 450g flour
- 1 tsp vanilla extract
- Maraschino cherries

## Preparation

“ Preheat oven to 350°F

1. Cut about 20 cherries in half, then each half into quarters
2. Cream margarine
3. Add sugar to margarine, slowly, until well combined
4. Add corn starch to margarine, slowly, until well combined
5. Add flour to margarine, slowly, until well combined
6. Add vanilla extract to mixture and combine
7. Mix until consistency is similar to whipped cream
8. Drop or pipe onto a baking sheet, and add some cherries to the top
9. Bake for 11-12 minutes

---

Revision #3

Created Wed, Nov 17, 2021 9:41 PM by [Admin](#)

Updated Sun, Dec 22, 2024 11:43 PM by [Admin](#)