

Vanilla Bean Shortbread Tea Cookies

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Recipe source: [The View From Great Island](#)

Yield: makes approximately 2 dozen



INGREDIENTS:

- 1 cup unsalted butter (2 sticks), at room temperature
- 1/2 cup confectioners sugar
- 2 cups all-purpose flour
- 1 vanilla bean, seeds scraped out
- 1 tablespoon pure vanilla extract

DIRECTIONS:

- Cream the sugar and butter together in a stand mixer with the vanilla bean seeds. Blend in the flour and vanilla extract until the dough comes together.
- Sprinkle flour on your work surface, then place the soft dough there and divide it into two disks. Wrap the disks in plastic wrap and refrigerate until firm, about an hour.
- While the dough is chilling, preheat the oven to 350F.
- After the dough is chilled, roll it out on a floured surface to about ¼-inch thick and cut out the cookies. Place them on a parchment or Silpat lined baking sheet.
- Put the baking sheet in the refrigerator while you clean up.
- Bake the cookies for 10-13 minutes until firm.
- Cool on a rack.