

SHORTBREAD COOKIES

Ingredients

3/4 cup butter, softened
1/2 cup sugar
1 egg yolk
1/2 tsp vanilla extract
1 1/2 cups all-purpose flour
Pecan halves, optional

Directions

1. Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add egg yolk and vanilla, beating well. Add flour, mixing well.
2. Shape dough into 1-inch balls, and place on ungreased baking sheets.
3. Gently press a pecan half in center of each cookie, if desired.
4. Bake at 300 degrees for 14 to 16 minutes or until lightly browned. Cool on pans for 5 minutes; remove to wire racks to cool completely.

Yield: 6 dozen