



Noreen's Kitchen

Viennese Melt Aways

Ingredients

1 pound unsalted butter, softened
3 cups all purpose flour
½ cup cornstarch

1 teaspoon salt
1 ½ cups powdered sugar
2 tablespoons vanilla extract

Step by Step Instructions

Preheat oven to 350 degrees.

Cream butter and powdered sugar together, in the bowl of an electric mixer, for 5 minutes until very pale and fluffy.

Add corn starch and vanilla and blend to incorporate.

Add half the flour and the salt and blend well to combine.

Add remaining half of flour and blend just until you do not see any remaining dry ingredients.

Using a cookie press or a piping bag fitted with a large star tip, press or pipe cookies onto an ungreased cookie sheet approximately ½ inch apart.

Bake one sheet at a time for 15 to 18 minutes or just until the cookies become lightly browned on the bottom edges.

Remove from oven and allow cookies to remain on cookie sheet for 5 minutes before transferring to a cooling rack to cool completely.

Store cookies in an airtight container between sheets of parchment or waxed paper.

Cookies can be frozen in an airtight container for up to 3 months.

You can drizzle these cookies with melted chocolate or you can make sandwich cookies by filling with buttercream frosting and placing two cookies together.