

Snappy Short Bread Cookies (EASY!)

Ingredients:

- Short Bread or similar Cookies
- Your choice of Black Sheep's Preserves
 - Blueberry-Merlot with honey - mild & rich
 - Peach-Chardonnay with Chipotle - Spicy
 - Raspberry-Syrah with Chipotle - Spicy
 - Spicy Blackberry-Zinfandel
- Whipped cream

For each cookie, make a "base" circle of whipped cream on a dessert plate, somewhat larger than the cookie. Place cookies on whipped cream circles and press down lightly. Top each cookie with a generous dollop of preserves. If you make "thumb print" short bread cookies, you can serve the preserves in the "thumb print" depressions.

Several Cookies on the same plate, each with a different preserve, offers a very tasty variety! Serve with a fork or spoon. Great with strong coffee or espresso!

Scottish Short Bread Cookie Recipe (Make ahead so they can cool thoroughly)

Ingredients:

- Two cups of all purpose flour, preferably sifted
- One Cup (1/2 pound) unsalted butter, cut into pats and warmed to room temp
- 1/2 cup confectioner's (powdered) sugar
- 1/4 teaspoon salt

Method:

Preheat oven to 325

- Mix together all ingredients **EXCEPT BUTTER**
- Blend in butter with a fork or pastry cutter and **CLEAN** hands
- Form dough into 1- $\frac{1}{2}$ inch or so discs, around $\frac{1}{4}$ inch thick, or whatever size you like
- With your thumb or the back of a teaspoon, make a depression about $\frac{1}{2}$ the size of the cookie in the top of each one.
- Place on un-greased cookie sheet, and bake for 20 minutes
- After 20 minutes, check for brownness at lower edge. Cook a little longer if needed. They will be a little soft when done, so let cool before removing from cookie sheet or they might break.

Beverage tip: VSOP or better brandy, Sauterne, rich coffee with a hint of appropriate fruit liqueur or brandy.