

## **Raspberry Shortbread Cookies**

1/2 lb butter at room temperature

6 oz raspberries

2/3 cup sugar

1 tsp salt

1 tsp vanilla

2 cups AP flour + 1 cup rice flour, combined and sifted

Additional flour for rolling as needed

1. Preheat oven to 325.
2. Cream all ingredients except flours in mixer fitted with paddle attachment over medium-high speed.
3. Shut mixer off and add flour all at once.
4. Mix over low speed for about 2 minutes.
5. Transfer dough to plastic wrap and allow to chill completely before use.
6. Roll out and cut into little bars.
7. Bake until firm and edges begin to brown.

## **Icing**

1/4 cup warm water

1 Tbsp elderflower liqueur

3 cups, mas o menos, confectioners sugar

1. Whisk until smooth.

