

Inselhaus Melt in the Mouth Cookies

2 sticks of butter at room temperature

½ cup confectioners sugar

¾ cup cornstarch

1 cup flour

1. Wait until the butter has reached room temperature
2. Then stir the above ingredients to a creamy dough
3. Roll into a ball and wrap in saran wrap
4. Chill in the refrigerator for one hour or longer
5. Take out and let sit for just a few minutes
6. Shape into small balls (½ inch diameter) and set on a ungreased cookie sheet
7. Bake at 375° for 10 minutes
8. Watch! When edges get brown remove from oven and let cool on the sheet
9. Store in tin with parchment paper between each layer

These cookies are very good served with a glass of red wine in front of the fire place