

Kids in the Kitchen:

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Shortbread Cookies



Supplies Needed: 2 cups all purpose flour, 1 cup butter (room temperature), 1/2 cup powdered sugar, 1/2 teaspoon vanilla extract, 1/2 teaspoon Kosher salt (optional), sprinkles (optional), large bowl, measuring cups/spoons, mixing utensil, rolling pin, parchment paper, plastic wrap, and baking sheet.



Steps:

1. Gather materials needed. Preheat the oven to 350°F and line baking sheet with parchment paper.
2. In the large bowl cream together 1 cup of room temperature butter and 1/2 cup of powdered sugar.
3. Add the 2 cups of all purpose flour and mix until the dough comes just together. If you would like, you can add sprinkles now to have them distributed throughout your dough or wait to add them to the top of the cookies just before baking.
4. Place the dough onto a lightly floured countertop and gently roll into 2 inch wide logs. Wrap the dough in plastic wrap and place in the fridge to firm up for 30 minutes.
5. After 30 minutes and the dough is firm, remove plastic wrap and begin cutting cookies to desired width. Place on the cookie sheet and bake for 15-18 minutes or until just golden brown.
6. Allow to cool and enjoy!

