

Prep Time: 15 minutes
Rise Time: 30 minutes
Bake Time: 7-10 minutes
Cool Time: 15 minutes



Ingredients: 2 cups all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup butter (softened)
1/2 cup powdered sugar
1/2 teaspoon vanilla extract
Icing and small candies to decorate

Instructions: Preheat oven to 350 degrees F. Sift the flour, baking powder, and salt into a bowl and set aside. In a mixing bowl cream the butter until light and fluffy. Add the powdered sugar and continue to beat. Scrape down the sides of the mixing bowl once or twice while you are mixing. Beat in the vanilla extract. Slowly add the flour mixture. Mix on low until everything comes together into a thick dough. Turn the dough out onto a floured surface. Press the dough out into a flat patty an inch thick. Wrap in plastic and chill completely in the refrigerator for about thirty minutes. After the dough is chilled, roll the dough out to 1/2-inch thick. Cut the dough into small bite size shapes with cookie cutters or a knife. Place on a parchment lined baking sheet. Bake for 7 to 10 minutes, or until the bottoms of the cookies are barely golden (watch carefully; cookies burn easily). Place pan on wire rack and cool completely.

Treat Time: Have family members decorate the shortbread children to look like themselves with icing and small candies.