

RAINBOW SHORTBREAD

Prep Time 20 mins

Cook Time 13 mins

Yield 16-18



What you will need

- 10 Tablespoons Salted Butter
- Cookie Sheet
- A Tablespoon
- 1 Large Bowl
- 1 Microwave Safe Bowl
- Whisk
- Mixing Spoon
- Rubber Spatula

Difficulty Level :



Ingredients

- 10 Tablespoons Salted Butter
- (5 softened; 5 melted)
- 1/2 Cup plus 1 Tablespoon Powdered Sugar
- 1 3/4 Cups All-Purpose Flour
- 2 Teaspoons Vanilla
- 3/4 Cup of Rainbow Sprinkles, divided

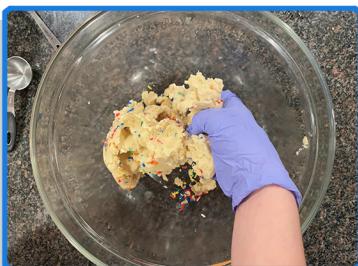
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Shortbread



1 Preheat oven to 355°F convection bake or 375°F regular bake. Grease or line 1 cookie sheet with parchment paper. Using a mixing spoon, mix 5 tablespoons of **softened salted butter** and **powdered sugar** until completely combined.



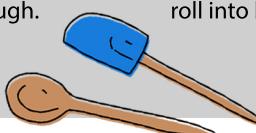
4 Lastly, measure 3 tablespoons of **rainbow sprinkles** from the sprinkles provided and mix into cookie dough.



2 Use a rubber spatula to scrape down the bowl. Whisk in the additional 5 tablespoons of **melted salted butter**. Then, add **vanilla**.



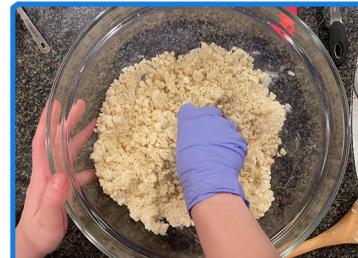
5 Scoop a little more than a tablespoon of cookie dough and use hands to roll into balls.



7 Take balls of dough and use the palm of your hand to roll in **rainbow sprinkles** until completely coated.



8 Place cookies on cookie sheet about 1 inch apart from each other and press cookies down slightly. *Cookies can be placed close to each other because they do not rise significantly.



3 Use a mixing spoon, washed hands, or gloved hands to mix in **flour**. If the dough is crumbly, add 1-3 tablespoons of water. The dough should be slightly sticky and you should be able to roll it into a ball.



6 Spread remaining **rainbow sprinkles** flat onto a plate or cutting board.



9 Bake for 8 minutes, then turn 180 degrees for 5 more minutes. You will know shortbread is done baking when the bottom of the cookies are *light brown*. Let the cookies cool for 20 minutes.