



This recipe brought to you by:

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**RE/MAX** TREND

## Shortbread Bites

You know it's the holidays when you break out the shortbread. These simple yet delicious cookie bites are always a great hit with guests!

TOTAL TIME: 0:45

COOK: 0:20

LEVEL: EASY

SERVES: 20 SERVINGS

### INGREDIENTS

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- 1 1/4 c. all-purpose flour
  - 3 tbsp. powdered sugar
  - 1/4 tsp. kosher salt
  - 1/2 tsp. vanilla extract
  - 1/2 c. unsalted butter
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- 1 tbsp. red and green nonpareils or sprinkles

### DIRECTIONS

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1. Preheat oven to 325 degrees F.
2. In food processor, combine flour, sugar, salt, vanilla, and butter until combined. Place dough in bowl and knead until it comes together. Add nonpareils and knead to combine.
3. **On waxed paper, roll dough into a 1/2"-thick square.** Freeze 15 minutes. Cut dough into 1/2-inch squares. Place dough onto large cookie sheet.
4. Bake until cookies are light brown, 18 to 20 minutes.