

Funfetti Shortbread Bites

From the kitchen of: Emily Boushey

INGREDIENTS

- 1 c. salted butter, cold and cut into 1 T. pieces
- 2/3 c. sugar
- 1/2 tsp. almond extract
- 2 1/4 c. all-purpose flour
- 3 T. sprinkles



DIRECTIONS

1. Butter a 13 x 9 inch pan, and line with parchment paper, leaving a 1 inch overhang on each side.
2. Cream together butter and sugar until well combined. Mix in almond extract.
3. At low speed, add in flour and mix until combined. Mixture will be dry at first, but will come together. If it doesn't you can add a few tsp. milk.
4. Fold in 2 1/2 T. sprinkles.
5. Press dough into pan, and smooth.
6. Chill in refrigerator 20-30 minutes. Preheat oven 350 degrees.
7. Lift dough from pan. Cut into 1/2 inch squares. Sprinkle remaining sprinkles on top.
8. Place 1/3 of the cookie squares on an unbuttered/unlined baking sheet approximately 1/2 inch apart.
9. Bake 8 to 12 minutes. Keep remaining refrigerated until time to bake. Repeat process for remaining cookies, adding them to a cool baking sheet.
10. Cool completely then transfer to an airtight container and store at room temperature.