

Sprinkle Shortbread Cookies

Poetry & Pies

prep time: 5-10 minutes

bake time: 10-15 minutes (depending on size of cookie)

total time: 25 minutes

servings: 20-30 cookies (depending on size)



Ingredients

- 1 cup (227g) unsalted European style butter, room temperature
- 2 cups (272g) flour, spooned and leveled then sifted (*you can remove 2 tablespoons from 2 cups of flour for this*)
- ¼ teaspoon (2g) finely ground sea salt (omit if using salted butter)
- ¾ cup (98g) powdered sugar
- 1 tablespoon (13g) [pure vanilla extract](#)
- ½ cup (about 150g) [rainbow jimmies](#) (*can use smaller sprinkles, such as nonpareils, but do not use larger sprinkles*)

Instructions

1. Preheat oven to 350F/175C. Line a [baking sheet](#) with [parchment paper](#) or a [silicone mat](#).
2. In a small bowl, whisk together flour and salt. Set aside. (Optionally, you can just add the flour and salt to the butter once it's blended).
3. In a medium bowl (or the bowl of a stand mixer--I couldn't use mine because it does best with larger quantities), whip the butter with a handheld electric mixer on high until creamed, about 30 seconds. Add powdered sugar and mix on high until light and fluffy, about 1 minute. Add vanilla then mix, starting on low then increasing to high to fully incorporate.

4. Scrape the bowl then sift in the flour and mix on low until mostly incorporated. Add the sprinkles and stir by hand to both finish incorporating the flour and to evenly mix in the sprinkles.
5. Optional: you could chill the dough for 1 hour or overnight at this point, to make rolling easier. Otherwise, form into a disc, sprinkle both sides lightly with flour, then roll out between two pieces of [parchment paper](#).
6. Roll to about ¼ inch thick. Cut into [circles](#) or desired shape.* Roll the scraps back out and cut again. Once you have just a small amount of scraps, you can shape that into a couple round cookies.
7. Bake 10-12 minutes (up to 15 for larger cookies), until the edges just begin to turn golden. Let cool on the pan for 5-10 minutes then remove the cookies to a [wire rack](#) until completely cool.

Enjoy! Cookies will last, covered, for 3-5 days. An airtight container will actually cause them to soften after a day, so I prefer keeping these on a plate covered with foil.

**You can also shape them by hand or press into an 8x8 square pan and cut once cooled.*