



INGREDIENTS

WET INGREDIENTS

- ½ cups of unsalted butter
- 1 TSP of vanilla bean paste
- 1 cup of granulated sugar

DRY INGREDIENTS

- ½ cups of AP flour
- ¼ TSP of kosher salt

WHITE CHOCOLATE ICING

- 1 white chocolate bar 7 OZ
- 3 drops of pink food coloring

NOTES

If you want to change the color of your icing, just add 3 drops of food coloring of your choice.



VANILLA SHORTBREAD COOKIES WITH WHITE CHOCOLATE ICING

By Caterina Romano's kitchen

DIRECTIONS

1. Place the butter, vanilla and sugar in the bowl of a stand mixer fitted with a paddle attachment at low speed and stir until combined.
2. In a large bowl combine the flour and kosher salt and mix to combine.
3. Add the dry to the wet ingredients one tablespoon at a time. When the dough gathers around the paddle, the dough is ready.
4. Collect the dough from the bowl. Divide in half and form into a disc shape. Wrap with plastic wrap and refrigerate for 40 minutes.
5. Roll out the dough to about ½" thickness. Use your preferred cookie cutter and cut your cookies. Place them on a baking sheet lined with parchment paper.
6. Work with all the dough to make as many cookies as possible. Combine the left dough into a ball, flatten and repeat the process.
7. Preheat oven to 350 DF.
8. Bake the cookies for 13-15 minutes.
9. Set aside to cool while we prepare the white chocolate icing.
10. Break the chocolate bar into a double boiler and mix it until it melts.
11. Cover the top of the cookies with the white chocolate icing and decorate with sprinkles of your choice.
12. Allow cookies to dry before serving.

ENJOY THE VANILLA SHORTBREAD COOKIES