

Shortbread Bites



Ingredients (makes approx 4 dozen depending on cookie cutter size)

- 125 g margarine
- 1/2 cup caster sugar
- 1/4 tsp vanilla extract
- 1 egg
- 2 cup plain flour
- 1 tsp baking powder
- Cookie cutter
- Christmas coloured sprinkles

Dough Method

- A- Line a baking tray and preheat oven 180C (160 fan forced).
- B- Cream margarine, sugar and vanilla.
- C- Add egg slowly and beat well.
- D- Add sifted flour and baking powder.
- E- Place on floured board and knead well.
- F- Cover the dough in a bowl and rest for 20-30 minutes in the fridge.

Instructions

- 1- Start by making the dough
- 2- Roll out using small portions to keep the dough cool.
- 3- Cut shapes using dough cutter dipped in flour. Add coloured sprinkles to the top of each shape and press in firmly (you can include in the dough mixture but they tend to seep their colour into the dough) Place on prepared tray and bake for 10-12 minutes or until slightly brown.

