

# Easy Halloween Shortbread Cookies

## Ingredients

- 1 cup salted butter (softened to room temperature)
- ½ cup icing sugar
- 1 tsp vanilla extract
- 2 cup all-purpose flour\*
- ⅔ cup mini semi-sweet chocolate chips (optional)
- Candy Melts or semi-sweet chocolate chips for decoration

## Instructions

1. Using a stand mixer with the paddle attachment or a hand mixer, beat butter on medium-high speed until creamy.
1. Add icing sugar, mix on low speed to start and gradually increase speed to medium-high. Mix for 90 seconds, scraping down the bowl midway through.
2. Add vanilla and mix on medium speed for 30 seconds.
3. Add all-purpose flour, mix on low speed until the mixture is well combined.
4. Optional: add mini chocolate chips, mix on low speed until combined. If making half the batch with chocolate chips, then remove half the dough out of the bowl and add ⅓ cup of the chocolate chips.
5. Make a large ball with the dough and place on cling wrap and flatten. Cover completely and refrigerate for 1-2 hours. Do not skip this step.
6. Remove dough from the fridge and allow to soften enough to roll out and cut into desired shapes.
7. Using a rolling pin, roll the dough to about ¼" thickness and cut using desired cookie cutter.
8. Place the cookies on a lined cookie sheet with parchment paper and place back in the fridge for 15 minutes to firm up again. Meanwhile, preheat oven to 350°F.
9. Bake for 9-10 minutes until the bottom of the cookies are starting to get ever so slightly browned. Carefully lift the cookies using a spatula and place on a wire rack to cool. The cookies will feel fragile but they will become firm as they cool down.
10. Melt the candy melt or semi-sweet chocolate chips in the microwave at 50% power in 30-second intervals until completely smooth.
11. Fill a piping or ziplock bag and cut a very small tip. Flood the cookies or draw any design of your choice on the cookies.



## Note:

*\*Spoon & level method - do not scoop flour out of the bag/container with your measuring cup. Instead, use a spoon to scoop flour into your measuring cup and once full, use the back of a knife to level off the cup; do not tap the cup.*