



Holiday Shortbread Nibblers

It's the perfect little bite

- 1-1/4 cups all-purpose flour
- 3 Tablespoons granulated sugar
- 8 to 10 Tablespoons cold butter, chopped
- 1/2 Tablespoon green jimmies or sprinkles
- 1/2 Tablespoon red jimmies or sprinkles

Preheat oven to 325-degrees F. Line two insulated cookie sheets with parchment paper or nonstick silicone baking mats.

Prepare Dough: In a food processor, pulse flour and sugar to combine. Add 8 chopped tablespoons of butter, pulse or process until dough starts to form. If dough doesn't come together, add the remaining 2 Tablespoons butter.

Adding Sprinkles: Divide dough in half; place half of dough in medium bowl; lightly knead in green sprinkles. Set aside. Place remaining dough in another bowl, lightly knead in red sprinkles.

Chilling Dough: On lightly floured waxed paper, pat green sprinkled dough into 4x5 inch rectangle. Wrap in waxed paper; place in freezer for 15 minutes. Repeat this process with the remaining red sprinkled dough.

Slice and Bake: Cut each rectangle of dough into ½ inch squares; place squares about 1/2 inch apart on prepared cookies sheets. Bake in preheated 325-degree F oven for 18 to about 20 minutes or until lightly browned on the bottom. Cool on cookie sheets about 5 minutes; transfer to rack to cool. Yield: bitesize portions about 10 to 12 dozen

Cook's Note: You can add any sprinkle colors that you like. We used red and green for a Christmas holiday dessert.

Recipe Inspired by: Good Housekeeping Magazine, 2004.

About the Recipe: Butter is the star in this recipe. It's a great cookie to serve on a snack plate or place into a jar. Since they are so small, you can easily eat 4 or 5. The bonus is that they are very easy to make. We love to freeze a bag or two as special treats since they can be frozen for about 3 months.