

## **Red Velvet Shortbread Cookies**

*Based on the recipe from Recipe Girl*

### Ingredients

1 1/4 cups flour  
1/3 cup sugar  
2 Tablespoons unsweetened cocoa powder  
1/4 teaspoon salt  
1/2 cup butter, cut into chunks and chilled cold  
1 Tablespoon red food coloring  
3 ounces white chocolate melts or white chocolate chips  
1 1/2 teaspoons shortening, optional  
festive sprinkles

In a food processor, combine flour, sugar, cocoa powder and salt. Cover and pulse until combined.

Add butter and food coloring and pulse until mixture resembles fine crumbs, then process until mixture comes together in a clump.

Transfer dough to a lightly floured work surface and knead gently until smooth and uniform.

Roll dough to about 1/2 inch thickness and cut with a 2 1/2 inch cutter. Arrange cut cookies about an inch apart on parchment or Silpat lined baking sheets. Reroll scraps and repeat.

Bake at 325 degrees F for 20 to 25 minutes or until edges are crisp and centers are set. Let cool on pans for 2 minutes before transferring to wire rack to cool completely.

While cookies cool, melt chocolate in microwave or a heavy saucepan (*note: I used my [Wilton Chocolate Pro Melting Pot](#)*), mixing in shortening if your chocolate is stubborn to temper. Dip one edge of each cookie in melted chocolate then in a bowl of festive sprinkles. Place on waxed paper lined pans until chocolate sets. Store in an airtight container until enjoyed.

Makes 3 1/2 dozen cookies.

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