

Cookie Butter Shortbreads

©www.BakingInATornado.com

Ingredients:

1 3/4 sticks butter, room temperature
1/2 cup speculoos (cookie butter)
1/4 tsp cinnamon
1/8 tsp nutmeg
1 cup powdered sugar
2 cups flour

OPT: colored sanding sugar and/or cinnamon sugar

Directions:

- *Cream the butter, cookie butter, cinnamon and nutmeg until smooth. Slowly, starting on the lowest speed until incorporated, beat in the powdered sugar. Mix in the flour.
 - *Divide the dough in half and roll each half into a tube about 8 inches long. Roll, individually, into plastic wrap and refrigerate for at least an hour.
 - *Preheat oven to 350 degrees. Cover baking sheets with parchment paper.
 - *Slice the dough into about 3 1/2 dozen 1/4 inch rounds.
- OPT: you can bake some or all as is, or you can press some or all of the tops of each cookie into colored sanding sugar, or a mixture of cinnamon and sugar.
- *Arrange on the baking sheets and bake for 12 minutes.