

SHORTBREAD COOKIES RECIPE (SERVES 12 PEOPLE)

Ingredients:

- ¼ cup butter, softened



- 2 tablespoons sugar



- ¼ teaspoon vanilla extract



- ½ cup flour



- 2 tablespoons crushed peppermint candy cane



- 1 tablespoon chocolate chips



- 1/16 tablespoon coconut oil



- Pinch of salt



Materials:

- Bowl



- Plate



- Measuring Cups



- Spoon



- Baking sheet



☐ Convection oven

☐ Pot holders



☐ Microwave



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Directions:

- ☐ Preheat toaster oven to 350 degrees F
- ☐ Mix butter, sugar, vanilla extract together in bowl
- ☐ Add flour, salt, and 1 tablespoon crushed peppermint to bowl
- ☐ Chill dough for 5 minutes in refrigerator
- ☐ Shape dough into 1 inch balls and place on baking sheet
- ☐ Bake in toaster oven for 12-15 minutes (cookies will be ready when their tops are firm to the touch)
- ☐ Take cookies out of oven and transfer to plate to cool
- ☐ After cookies are cooled, melt chocolate chips and coconut oil in the microwave
- ☐ Dip the top of the cookies into the chocolate and sprinkle crushed peppermint on top of the cookies
- ☐ Let chocolate harden for 20 minutes
- ☐ Serve and enjoy!



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I thought the cookies were:

