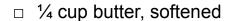


SHORTBREAD COOKIES RECIPE (SERVES 12 PEOPLE)

Ingredients:





□ 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







□ Plate (

□ Bowl



□ Measuring Cups
□



□ Spoon



Baking sheet







| Convection oven | |
|-----------------|--|
| Pot holders | |
| Microwave | |

SHORTBREAD COOKIES RECIPE (SERVES 12 PEOPLE)

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! |



I thought the cookies were:

