

SHAMROCK ST. PATRICK'S DAY COOKIES

adorable cookies sure to bring a little bit of luck



You'll Need:

2 ½ cups all-purpose flour

2 tsps baking powder

1 tsps salt

1 cup unsalted butter, room temperature

1 ½ cup confectioners' sugar

1 egg

2–3 teaspoons vanilla extract (or almond extract, your preference!)

½ cup semisweet chocolate chips

1 tbl shortening

½ cup green sprinkles

Shamrock cookie cutter

- 1) Preheat oven to 400° F. Line baking sheets with parchment paper and set aside.
- 2) In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
- 3) In a separate bowl, use a hand or stand mixer (we recommend a paddle attachment) to cream together softened butter and confectioners' sugar. Add the egg and vanilla, and beat until thoroughly incorporated. Scrape down sides as necessary.
- 4) With your mixer set to low, slowly add in the flour mixture. The dough is ready when it has a little give when touched, but does not stick to fingers.
- 5) Flour your work surface and roll the dough into a ¼ inch thick sheet, using flour for dusting as necessary. Use a shamrock cookie cutter to cut out your cookies. Place cookies on prepared baking sheet and bake for 7 to 8 minutes, or until the edges start to turn golden. Transfer cookies to a wire rack to cool completely. Gather up any scraps and re-roll dough. Repeat until no dough remains and all cookies have cooled.
- 6) In a double boiler (or a makeshift one), melt the chocolate chips together with the shortening. Dip half of the cookie in the chocolate and place on a wire rack set over a cookie sheet (to catch the drips and sprinkles). Immediately add the green sprinkles on the chocolate. Wait for chocolate to set and then enjoy!

