

COOKING UP THE MAGIC

★ SNOWMAN SHORTBREAD COOKIES ★

Disneyland Resort

INGREDIENTS

Makes 30 Cookies

SHORTBREAD:

2 3/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 cup unsalted butter, softened
1 1/2 cups sugar
1 egg
1 1/2 teaspoons vanilla extract
1/2 teaspoon almond extract

TOPPING:

1 pound white chocolate bark
Red and green sprinkles

DIRECTIONS

FOR SHORTBREAD:

1. Preheat oven to 350°F. Line 2 baking sheets with parchment paper.
2. Mix flour, baking powder, and salt in medium bowl. Set aside.
3. Cream butter and sugar in bowl of electric mixer fitted with paddle attachment until fluffy. Add egg, vanilla extract, and almond extract and mix on medium speed for 1 minute.
4. Add flour mixture, 1 cup at a time until combined.
5. Divide dough into two balls.
6. Roll one ball of dough into 1/8-inch thick rectangle on floured surface. Dip (3 1/2-inch tall, 2-inch wide) snowman cookie cutter into flour and cut cookies. Transfer to prepared baking sheets.
7. Bake for 9-11 minutes, until edges begin to brown.
8. Cool on wire racks. Repeat with remaining dough.

TO SERVE:

1. Place white chocolate bark in a microwave-safe bowl. Cook on 50% power for 20 seconds. Stir and repeat until white chocolate is melted.
2. Dip tops of cookies in melted white chocolate and top with sprinkles.