

Shortbread Domes

A melt-in-your-mouth shortbread rolled in sprinkles before baking.

Supplies

parchment paper
baking sheet
measuring spoons and cups
bowls
baking spatula or wooden spoon
measuring cups and spoons
small dishes

Ingredients

assorted sprinkles and colored sugars for decorating
 $\frac{3}{4}$ cup + 2 Tbsp (205 mL) all-purpose flour
(spoon in, level)
3 Tbsp (45 mL) cornstarch
 $\frac{1}{2}$ cup (125 mL) unsalted butter, soft
 $\frac{1}{4}$ cup (50 mL) white sugar

- 1 Line a baking sheet with parchment paper. Pour sprinkles into small dishes. Set aside.
- 2 In a bowl, mix together the flour and cornstarch.
- 3 In another bowl, use a baking spatula or wooden spoon to cream the butter and sugar. Gradually stir in the flour mixture to make a soft dough.
- 4 Pinch off a walnut-size blob of dough and roll it into a 1-inch (2.5 cm) ball. Gently press the top half of it into the sprinkles. Try not to flatten the ball as you press down. Roll each ball and dip it in the sprinkles before rolling the next one. You'll get about 14 balls.
- 5 Place balls 2 inches (5 cm) apart on the baking sheet — with the sprinkles up.
- 6 Preheat oven to 300°F (150°C).
- 7 Bake about 22 minutes, or until the tops of the cookies are firm when gently pressed. The cookies should be lightly golden around the edges. Cool completely on baking sheet before removing.

Makes about 14 Shortbread Domes.