THE J.M. SMUCKER Co

Shortbread Meltaway Cookies

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	48	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) icing sugar
- 2 tsp (10 mL) vanilla
- 1 3/4 cups (425 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1/2 cup (125 mL) corn starch
- 3/4 tsp (3 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) semi-sweet, milk or white chocolate chips

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line cookie sheets with parchment paper.

Step 2:

Beat butter, icing sugar and vanilla until creamy. In a separate bowl, combine flour, corn starch, baking powder and salt; stir half into butter mixture. Stir in chocolate and remaining flour mixture.

Step 3:

Roll heaping tablespoonfuls (15 mL) of dough into balls. Place on prepared cookie sheets, spacing about 2” (5 cm) apart.

Step 4:

Bake in centre of preheated oven for 15 minutes or until lightly golden. Let cool on pan for 5 minutes. Dust with more icing sugar if desired.

Meltaways can be stored in an airtight container for up to 2 weeks.

Kid friendly recipe: Your kids will have a great time rolling the dough into balls.

These bite-size cookies are great for a small indulgence, but be careful, they are so delicious they will disappear quickly.

Images

