THE J.M. SMUCKER Co

Shortbread Buttons

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	45	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 2 egg yolks
- 1 cup (250 mL) icing sugar
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 45 multicolored chocolate candy wafers

Directions

Step 1:

Preheat oven to 325°F (160°C). Line 2 baking sheets with parchment paper.

Get your kids to help line the baking sheets. Do they know why you use parchment paper? It keeps your treats from sticking to the sheets!

Step 2:

Combine all ingredients, in a large bowl, until a soft dough forms.

This recipe doesn’t need a mixer, so have your bakers wash their hands and dig in! Start things off with a wooden spoon and then let your kids use their hands to bring the dough together.

Step 3:

Using 1 tablespoonful (15 mL) of dough at a time, roll into balls and place on baking sheet, spaced 1" (2.5 cm) apart. Press a chocolate candy wafer into the top of each ball, pushing down to flatten the dough.

Have your bakers press the dough into a measuring spoon to make the cookies all the same size. This way, they’ll all bake at the same time.

Step 4:

Bake in preheated oven for 15 to 20 minutes or until set and lightly golden. Let cool 5 minutes on sheets, then transfer to cooling racks.

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