



Shortbread Meltaways

Prep time: 15 min. Bake time: 15 min. Total time: 30 min.
Makes: 40-45 cookies

These melt in your mouth bite-size shortbread cookies are delicious. They are perfect little morsels to add to your favorite Christmas baking lineup. The recipe can be easily doubled as they will disappear very quickly and they freeze very well so they can be made ahead of time.

1 cup salted butter, softened
½ cup icing sugar
2 Tsp. vanilla
1 ¾ cups all-purpose flour
½ cup cornstarch
¾ Tsp. baking powder
1 cup Skor Toffee Bits

Preheat oven to 350°F. Line cookie sheets with parchment paper. In a large bowl or stand mixer, beat the butter, icing sugar and vanilla together until creamy. In a medium size bowl, combine the flour, cornstarch and baking powder. Stir half into butter mixture; add toffee bits then remaining flour. Roll into bite size balls (about 1 heaping teaspoonful) and place on prepared cookie sheets, spacing about 2" apart. Bake in the center of the oven for 15 minutes or until lightly golden brown. Once removed from oven, remove cookies from cookie sheet immediately and cool on cookie rack. Dust with additional icing sugar if desired.

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Recipe adapted from [Robin Hood Flour recipes](#)

Irish Ivy Kitchen