



FUNFETTI SHORTBREAD & RASPBERRY PINK ICING

SHORTBREAD ADAPTED FROM COOK REPUBLIC

INGREDIENTS

shortbread -

- 1 1/4 cups all-purpose flour
- 3 T sugar
- big pinch of salt
- 1/2 cup cold butter, cut into squares and chilled
- 1/2 t vanilla
- 1/4 t almond extract
- 2-3 T milk
- 2 T sprinkles

icing -

- 1 1/2 t butter, melted
- 1/2-1 cup powdered sugar, divided
- juice from 1 small orange
- 2-4 raspberries mashed

DIRECTIONS:

1. Preheat oven to 325F. Line a baking sheet with parchment paper.
2. In a medium bowl stir together the flour, sugar, and salt. Using a pastry blender or your hands, cut the butter into the dry ingredients until it resembles bread crumbs. Stir vanilla and almond extracts into 1 tablespoon of milk.
3. Stir milk mixture into dry ingredients. Add more milk 1 tablespoon at a time until a nice dough forms. Gently knead in sprinkles and roll into a ball. Roll into an 8x5 inch rectangle that's about an inch high. Cut into bite-size squares and separate slightly.
4. Bake for 12-15 minutes until the bottoms just start to brown and the top starts turning golden. Remove from the oven and transfer to a wire rack.
5. Make icing. Stir butter and 1/2 cup powdered sugar together until it looks like large crumbs.
6. Add 2 teaspoons orange juice and mix completely. Add enough juice to thin the icing. Whisk until smooth. Mash two raspberries and stir into the icing.
7. Add remaining powdered sugar one tablespoon at a time until slightly thicker than a glaze. Drizzle over shortbread.