

Red Velvet Shortbread

1 ¼ cup Flour

1/3 cup Sugar

2 Tsp unsweetened Coco

¼ Tsp Salt

¾ cup butter – cut up

1 Tsp Red Food coloring

3 oz white baking chocolate with Coco Butter – Chopped

1 12/ Tsp Shortening

In food processor combine flour, sugar, coco, salt; Add butter & coloring – process until mixture forms a ball.

Roll out to ~ 1/2” thickness (or less)

Use 1 1/2 “ cookie cutter. Place on ungreased cookie sheet

Bake for 15-20 min. depending on thickness. Cool.

Melt White chocolate & shortening & drizzle bow on top.