**Citrus Shortbread Cookies**

Makes about 40 – 50 small cookies

**Ingredients:**

2 sticks (1 cup) unsalted butter, softened

2/3 cup powdered sugar

1 Tablespoon orange, lemon or lime zest, lightly packed

1 teaspoon orange, lemon or lime extract

2 cups all-purpose flour

¼ teaspoon salt

**Optional Decorations:** chocolate chips, holiday sprinkles

**Instructions:**

1. Preheat oven to 350 degrees F.
2. Using a stand mixer or electric beaters, beat butter until fluffy, about 1 minute. Add powdered sugar, citrus zest and matching extract and beat again. Scrape down the sides as needed. Add flour and salt and beat to combine. Do not overmix.
3. Knead the dough a few times on a floured surface. Roll out the dough with a rolling pin to about ¼-inch thick. Cut into shapes with cookie cutters and prick with a fork, if desired.
4. Place cookies on a nonstick cookie pan. Bake for 12-15 minutes, or until golden on the sides and bottom. Cool on a cookie drying rack.
5. Optional Decoration: Dip cookies in melted chocolate. While chocolate is warm, decorate with sprinkles. Set cookies on a drying rack and let chocolate dry completely before serving.