**Gluten Free Shortbread Cookies**

Makes about 40-50 small cookies

**Ingredients:**

* 2 sticks (1 cup) unsalted butter, softened
* 2/3 cup powdered sugar
* 1 teaspoon vanilla extract
* 2 cups gluten-free flour blend
* ¼ teaspoon salt

**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 and vanilla extract and beat again. Scrape down the sides as needed. Add gluten-free 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 sheet. Bake for 12-15 minutes, or until golden on the sides and bottom. Cool on a 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.