



## Whole Wheat Sprinkle Shortbread Cookies

### Ingredients

- 1 cup whole wheat flour (I use Organic 100% Stone Ground Whole Wheat Flour by Bob's Red Mill)
- 1/2 teaspoon salt
- 1 stick unsalted butter, room temperature
- 1/2 cup coconut sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- Sprinkles of choice (I use sprinkles by Supernatural that are made without any artificial coloring)

### Instructions

1. In a small bowl, whisk together flour and salt. Set aside
2. In a larger bowl, add butter and sugar and cream together with an electric hand mixer for about 2 minutes until fluffy
3. Add egg yolk and vanilla and beat for another minute
4. Add flour mixture to butter mixture and combine with a rubber spatula. Empty out onto a piece of parchment and form the rest of the dough into a disk with your hands
5. Place another piece of parchment paper on top of dough and roll out until 1/4 inch thick
6. Place in the refrigerator (keep parchment paper on) for 2 hours up to overnight
7. Preheat oven to 325 degrees and line a baking sheet with parchment paper

8. Remove parchment from chilled dough and use a cookie cutter to cut out cookies. Place on baking sheet an inch apart

9. Top with sprinkles of choice (pressing them into the cookie slightly) and bake in oven for 18-20 minutes until golden on the edges

10. Once first batch is in oven, take dough scraps and repeat steps 4-6 just chilling until first batch is out of oven, then cut out more cookies and bake. Repeating with more scraps if you have

11. Cool baked cookies completely on cooling rack (Note these take best when fully cooled. Store in an air tight container) and enjoy!