**Peppermint Shortbread Cookies**

**Ingredients:**

3 ¼ cups AP flour

1 ¼ cups sugar

1 ½ cups butter, cut into small cubes

1 bag peppermint Hershey kisses, unwrapped and chopped up

2 tsp. vanilla extract

4 drops red food coloring

½ cup sugar

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients

**Day 2:**

1. Combine flour and sugar in a large bowl.
2. Cut in butter with a pastry knife. The mixture is ready when it looks like wet sand.
3. Stir in peppermint chips, food coloring, and vanilla.
4. Shape the dough into 2 or 3 logs and wrap in plastic wrap.
5. Put the wrapped up dough on your tray and put back in the cooler.

**Day 3:**

1. Preheat oven to 350º.
2. Unwrap the cookie dough logs.
3. Slice them into ¼-½ in slices.
4. Put the slices onto a ½ sheet pan lined with parchment paper.
5. Bake for 8-10 minutes.
6. Enjoy.