

# Soft Shortbread Bites

Ingredient	Metric	US Measurement
Butter (room temperature)	150 g	10.5 tbsp (2/3 cup)
Powdered Sugar	85 g	2/3 cup
Salt	1/4 tsp	1/4 tsp
Vanilla Extract (optional)	1/2 tbsp	1/2 tbsp
Cake Flour (plain version)	210 g	1 2/3 cups
*or All-Purpose + Cornstarch	175 g + 35 g	1 1/3 cups + 3 tbsp
Cake Flour (cocoa version)	180 g	1 1/2 cups
*or All-Purpose + Cornstarch	150 g + 30 g	1 1/4 cups + 2.5 tbsp
Cocoa Powder (for cocoa version)	30 g	1/4 cup

## Instructions

1. Combine the butter, sugar, and salt in a mixing bowl and use a spatula to mix until smooth.  
Avoid using a mixer, which adds air and makes the cookies puffier and less tender.
2. Stir in the vanilla extract until just combined.
3. For the cocoa version, sift in the cake flour and cocoa powder.  
For the plain version, sift in the cake flour only.
4. Mix gently using a cutting and folding motion with a spatula until the dough comes together.  
Don't overmix.
5. Roll the dough into a log about 1½ inches thick, wrap tightly, and chill in the fridge for at least 1 hour until firm.
6. Preheat the oven to 160 °C (325 °F) and line a baking sheet with parchment paper.
7. Slice the dough into ½ inch thick rounds and arrange them on the tray with space between each.
8. Bake for 12–15 minutes. For the butter version, the edges should just start to color.  
For the cocoa version, the tops should look dry and matte.  
Baking at a lower temperature keeps the outside tender and the inside soft and slightly powdery.
9. Let the cookies cool on the tray for 5 minutes, then move to a wire rack to cool completely.

## Note & Storage

- Baking slowly at a lower temperature is key. It helps the cookies stay soft and delicate.
- Don't overmix — it can make the cookies less soft and tender.
- Use powdered sugar only — it gives a finer, meltaway texture that granulated sugar won't achieve.
- Store in an airtight container at room temperature for up to 1 week.