

## Short Bread Sticks

### Ingredients:

- 1 cup unsalted butter, room temperature
- 3/4 cup sugar
- 2 1/2 cups flour
- 1/2 teaspoon salt
- 3/4 cup miniature chocolate chips



### Directions

1. Combine butter and sugar in a large bowl.
2. Combine flour and salt in a medium bowl. Stir into butter mixture to form a dough. Add chocolate chips and knead to incorporate.
3. Shape into a disk, wrap in wax paper, and chill 45 minutes.
4. Preheat oven to 375°F. Line a baking sheet with parchment paper.
5. Roll dough into a flat rectangle and slice into small rectangles. Arrange on the prepared baking sheet.
6. Bake 12–14 minutes. Allow cookies to cool on baking sheet for 5 minutes before transferring to a cooling rack.

*Makes about 20 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***