

## Fairy Bites

1/2 cup butter, slightly softened  
1/4 cup sugar  
1/4 tsp almond extract  
1 1/4 cup All Purpose flour  
1/4 tsp salt  
4 tsp multi-colored nonpareils

Heat oven to 325 degrees. Line 8-inch square baking pan with plastic wrap (or cut parchment to fit) leaving 1-inch overhang.

Combine butter, sugar and almond extract in medium bowl. Beat at medium speed, scraping bowl often, until creamy. Reduce speed to low, add flour and salt. Beat until well mixed. Stir in nonpareils.

Knead mixture 4-5 times in bowl until dough forms a ball. Pat dough evenly into prepared pan. Use overhang to lift dough from pan. Cut dough into 1/2-inch squares. Gently place squares 1/2 inch apart onto ungreased cookie sheet. Bake approximately 15 minutes or until bottoms just begin to brown.

Contributed by Susan Kruman



