Chocolate Chip Shortbread

1 cup butter, room temperature

2/3 cup sugar

1 and 1/2 teaspoons vanilla extract

1/2 teaspoon salt

2 cups flour

1/4 cup cornstarch

3/4 cup mini chocolate chips

coarse sparkling sugar

Beat together butter and sugar until light and fluffy.

Beat in vanilla and salt.

Add the flour and cornstarch and mix until just combined.

Stir in chocolate chips.

Divide dough in half.

Press each dough half into a parchment lined 9" round cake pan.

Sprinkle with coarse sugar and prick with a fork.

Bake 28-30 minutes at 325.

Cool 15 minutes in pan.

Remove using parchment paper and cut into 8 wedges.