

BUTTER COOKIES

yields: 1.5 dozen

INGREDIENTS

1 c. powdered sugar

1 c. plus 3 tbsp. butter,
room temp

1 egg yolk

2 tsp. salt

1/2 tsp. vanilla extract

2 1/3 c. all purpose flour

1/2 c. granulated sugar,
for rolling

DIRECTIONS

1. Preheat oven to 350°.

2. In a large bowl or a stand mixer fitted with the paddle attachment, combine powdered sugar, butter, yolk, salt and vanilla. Cream until light and smooth.

3. Add flour and mix until fully incorporated.

4. Scoop approximately 2 tbsp. of dough into balls and roll in granulated sugar.

5. Press flat with cookie stamp, bottom of a glass, or your hand.

6. Place cookies on parchment lined baking sheet.

7. Bake for 12-14 minutes, rotating halfway through.

Honey
and
RYE