Butter Cookies

Ingredients

- 2 cups butter, at room temperature
- 2 cups sugar, superfine
- 1 tsp salt
- 2 egg yolk + 2 eggs
- 2 tsps vanilla extract
- 5 cups flour

Summary

Yield: 7
Prep Time: 30 minutes
Category: Cookies & Bars

Instructions

Cream butter, sugar, and salt with mixer at medium speed until light and fluffy. Add yolk, beat well, then add eggs and vanilla; continue beating until well incorporated. Add flour and beat on low speed until flour is just mixed. Divide dough in half and wrap in plastic. Refrigerate at least 1 hour, until firm.

Adjust oven racks to upper and lower-middle positions and preheat to 375°. Line 2 baking sheets with parchment paper.

Remove one disk of dough from refrigerator and cut in half. Return unused portion to fridge. Lightly flour work surface; roll dough to 1/8 inch thick, using spatula to loosen dough and lightly sprinkle surface with flour as needed. Using a cookie cutter, cut dough into desired shapes. Place 1/2 inch apart on sheets. Or form dough into little balls, using about 1 Tablespoon each, and flattened with a greased bottom of a glass, dipped in flour from time to time.

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Bake cookies, rotating sheets half way through baking until golden brown, about 6-8 minutes. Transfer immediately to wire racks. Cool to room temperature.

Notes