



BUTTER COOKIES

Bake it : 150 favorite recipes from best-loved DK cookbooks

(Discover more recipes by checking this awesome book out!)

PROCEDURE

INGREDIENTS

- 1/2 cup granulated sugar
- 1 1/2 cups all purpose baking flour, sifted, plus extra for dusting
- 11 tbsp. unsalted butter, softened and diced.
- 1 large egg yolk
- 1 tsp vanilla extract

PREP TIME

- Prep | 15 m
- Baking | 15 m
- How many? | 30
- Lasts 5 days in airtight container

01

Preheat oven to 350 degrees F. Put the sugar, flour, and butter into a large bowl and rub them together until the mixture looks like fine bread crumbs.

02

Add the egg yolk and vanilla extract, and bring the mixture together into a dough. Put the dough onto a lightly floured work surface and knead it briefly, until smooth.

03

Flour the dough and work surface well. and roll the dough out to a thickness of about 1/4 in. If it is too sticky, chill it for 15 minutes, then try again.

04

Use the cookie cutter to cut out the cookies and place them on two or three nonstick baking sheets. Reroll the excess dough and cut out cookies until all the dough is used.

05

Bake for 10-15 minutes, until golden brown. Leave the cookies to cool until just firm, then move to a wire rack to cool completely.