

OLD-FASHIONED BUTTER COOKIE

INGREDIENTS:

3 cups all-purpose flour (reserve 1/2 cup for dusting surface and rolling pin)
1 teaspoon double-acting baking powder
1/2 teaspoon salt
1 cup unsalted butter
3/4 cup sugar
1 egg
2 tablespoons heavy cream
1 1/2 teaspoon pure vanilla extract

INSTRUCTIONS:

Sift together 2 1/2 cups flour, baking powder and salt. Set aside. Cream butter, gradually adding sugar and creaming well. Stir in egg, cream and vanilla. Mix well. Add dry ingredients and mix until soft dough forms. Divide dough into thirds, shaping each ball into a disc. Wrap in plastic wrap and refrigerate for about one hour.

Preheat oven to 400° F. Roll out dough one third at a time onto floured surface. Roll until it is about 1/8 inch thickness. Cut into desired shapes. Place on parchment lined cookie sheets.

Bake for 5-8 minutes, just until edges are delicately browned.

Cool on wire racks. When completely cool, decorate as desired.*

*I use a very simple confectioner's glaze (3 c. powdered sugar, 1 tsp. vanilla, enough cream to produce an icing that drips easily from a spoon). This makes enough to tint many colors for decorating about 3 dozen cookies.

YIELD | ABOUT 3 DOZEN



RECIPE BY

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