

# French Butter Cookies

Amount	Measure	Ingredient - Preparation Method
9	tablespoons	sugar
13	tablespoons	butter
3		egg yolks - separate out yolks
1	teaspoon	vanilla extract
2	cups	flour
2	tablespoons	flour

Preheat oven to 375. Line a baking sheet with parchment paper. Beat the butter and sugar together on medium speed until light and fluffy, about 1 minute.

Add 2 egg yolks and the vanilla extract, and mix on medium speed until incorporated. Stop to scrape bowl. Add flour in the mix on low speed just until the dough starts to clump together.

Lightly flour surface. Shape dough into a big ball. Sprinkle flour on top and roll out. Roll to 1/4".

Cut out cookies using 2.25" cutter and place on baking sheet. Place 12 cookies on sheet. Beat remaining yolk in bowl. Cross hatch cookies and brush with egg yolk.

Bake for 12-15 minutes, until they are a deep golden color. Transfer to wire rack to cool completely.

Yield: "20"