

# Shirley's Amazing Butter Cookies



Don't take any shortcuts with this recipe ~ use real butter and real almond extract ~ and follow the directions exactly.

From: BakeWise; ©2008 by Confident Cooking, Inc., page 388

Serves 8

1c butter, cut into 2" pieces

2 large egg yolks

1 large egg, beaten

1c sugar

2 1/4c all~purpose flour, spooned into measuring cup and leveled

non~stick cooking spray

1/2t salt

parchment paper

1/2t almond extract

1/2c coarse sugar

In heavy duty mixer with paddle attachment, cream butter, sugar and almond extract until light and creamy. Add yolks, one at a time and beat after each addition just to blend in thoroughly. On low speed, beat in flour scraping down the bowl twice. Divide dough into 4 pieces and roll each into a log about 1 1/2" in diameter.

Sprinkle coarse sugar ~ can use red or green sugar for Christmas cookies ~ evenly on a piece of parchment paper the length of the cookie rolls and about 4" wide. Brush cookie roll lightly with beaten egg, then roll in sugar to coat well. Repeat with each roll and wrap each tightly in plastic wrap and refrigerate at least 2 hours or overnight.

About 30 minutes before ready to bake, preheat oven to 375. Cover baking sheet with parchment paper sprayed with non~stick cooking spray. Slice cookies into 3/8" slices and arrange 1" apart on sheet.

Bake, 1 sheet at a time, until edges just begin to brown ~ about 14 minutes. Allow to cool on sheet 2 minutes then remove to wire racks to completely cool.

Prepare Ahead Tip

Dough can be frozen before egg wash and rolling in sugar. Thaw dough and brush with egg, roll in sugar and bake as directed.

**Debbie Spangler ~ Certified Personal Chef**

**[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)**