



THE JOYCE OF COOKING

Email jwdevita@aol.com Telephone 561-251-8748

BUTTER COOKIES

1/2 cup (1 stick) unsalted butter, at room temperature

1/4 cup plus 1 tbsp. sugar

1 cup all-purpose flour

Garnishes (optional): almonds, sprinkles, blanched almonds

Preheat the oven to 350F. Line two baking sheets with parchment paper.

Using an electric mixer, cream the butter in a large mixing bowl until it turns white, about 1 minute. Add the sugar and continue to beat for about three minutes, until very smooth and creamy. Mix the flour in at low speed until it comes together.

Take walnut-sized pieces of dough and roll them into balls. Roll in colored sugar for red and green or roll in granulated sugar. Bake for 15 to 18 minutes until slightly golden and light brown on the bottom.