

## **Butter Cookies**

### **Dough Ingredients**

4 sticks (1 pound) unsalted butter, softened  
1 1/3 cups sugar  
¾ teaspoon salt  
3 large egg yolks  
2 teaspoons vanilla  
4 2/3 cups all purpose flour

In a large bowl of a standing electric mixer beat together butter, sugar, and salt until light and fluffy. Beat in yolks, one at a time, and vanilla and beat until smooth. Beat in flour gradually, beating dough until just combined well. Remove dough from bowl and divide into equal halves. Wrap each half in waxed paper and aluminum foil and chill in the fridge until needed. This recipe will yield approximately 3 pounds of dough.

When ready to roll dough out, flour surface and rolling pin well. Roll to desired thickness and cut out into whatever shapes you'd like. Bake at 350 for about 10 minutes, depending on thickness.

### **Frosting Ingredients**

(Makes 1 ½ cups)  
8 tablespoons (1 stick) unsalted butter, softened  
2 ½ cups sifted confectioner's sugar  
4 teaspoons cold milk, approximately  
½ teaspoon vanilla extract

In a medium- sized bowl, combine the butter, sugar, and vanilla and beat with handheld electric mixer until fluffy, 1 to 2 minutes. Add milk little by little until frosting reaches your desired consistency.