

BEST BUTTER COOKIES

Ingredients

2 cups all-purpose flour	3/4 cup granulated sugar
1/2 tsp baking powder	1 large egg yolk
1/2 tsp kosher salt	1 tsp pure vanilla extract
2 sticks (16 Tbsp) unsalted butter, at room temp	1/4 cup turbinado sugar

Directions

1. Whisk together the flour, baking powder, and salt in a medium bowl. Add the butter and granulated sugar to the bowl of a stand mixer fitted with a paddle attachment. Beat on high speed for a full 2 minutes, scraping down the bowl halfway through the mixing; the butter should be very light and fluffy. Add the egg and vanilla and beat on medium speed until well combined. Add half the dry ingredients and beat on low speed to combine. Scrape down the mixing bowl before adding the remaining dry ingredients and beat to combine. Refrigerate for 1 hour in the bowl for drop cookies, or form into a 1-inch log for slice-and-bake cookies.
2. Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.

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Directions, cont.

3. Place the turbinado sugar in a small bowl. For drop cookies, scoop the cookie dough with a 1-tablespoon-size cookie scoop and then dip the tops of the cookie dough balls into the sugar. Place onto the prepared baking sheet.
4. For slice-and-bake cookies, cut the log into 1/2-inch-thick rounds. Press the tops into the sugar and place on the prepared baking sheet.
5. Bake the cookies until slightly puffed and lightly golden on the bottom, about 15 minutes.

Note: When measuring flour, we spoon it into a dry measuring cup and level off excess. Scooping directly from the bag compacts the flour, resulting in dry baked goods.