

Hungarian Butter Cookies

Makes 3 to 4 dozen cookies

What You'll Need:

1/2 cup (2 sticks/225 grams) butter, cut into cubes

1/2 cup (100 grams) white sugar

1 egg, beaten

1 teaspoon vanilla extract

(You can also add any citrus zest you like, or any other flavorings. I am partial to lemon extract)

1 cup (250 grams) all-purpose flour

1/2 teaspoon kosher salt

Thing to roll slice and bake cookies in such as sprinkles, or maple sugar

What You'll Do:

1. With a stand- or hand-mixer, beat the butter for a minute on medium speed to make it malleable. With the mixer on low speed, slowly pour in the white sugar, then raise the speed to medium and beat until light and fluffy, about 3 minutes, stopping once or twice to scrape down the bowl.
2. Add the egg and vanilla (and any other flavorings) and beat on low speed until incorporated. And yes, scrape down the bowl.
3. Add the flour and salt and on low speed, beat until just combined. Scrape, scrape, scrape. Then raise the speed to medium-high and beat until the mixture is smooth, about 30 seconds more.

To make cut-out cookies:

4. Divide the dough in two, and shape each into 2-inch high disks. Wrap in plastic wrap and refrigerate for at least 8 hours.
5. When ready to bake, preheat the oven to 350 degrees and line baking sheets with parchment. Roll the dough out on a lightly floured board, and cut shapes out with cookie cutters that have had a dip in flour. Transfer cookies to baking sheets. Decorate with sprinkles, or leave plain to be iced later. Bake for 10-11 minutes until just beginning to turn golden for crunchy cookies; less time for crun-chewy cookies and more time for rock-like ones.

To make slice-and-bake cookies

1. Divide the dough into two pieces. Gently (don't get too handsy, people) roll the dough into a log-shape. Wrap in plastic wrap or parchment and refrigerate over night.
2. When ready to bake, preheat the oven to 350 degrees and line baking sheets with parchment. Roll the still-wrapped log of dough a few times back and forth on your counter to make the dough more a perfect cylinder and, bonus, warms the edge of the dough a bit to make it happier to accept sprinkles, etc. Roll the logs in sprinkles, nuts, etc. of your choice, slice the width of your choice and bake for 8 to 12 minutes depending upon thickness and levels of crunch.

(My favorite thing? I sliced my cookies about 1/4-inch, then rolled and dipped them in maple sugar. Maple sugar is more precious to me than truffles.)

Copyright Marissa Rothkopf Bates, 2022

<https://marissarothkopf.substack.com/publish/post/88428045>