

Country Store Vanilla Cookies

from *Cook, My Darling Daughter*, Mildred Knopf,

What You'll Need:

6 ounces butter, room temp

2/3 cup sugar

2 large eggs

1/2 teaspoon salt

1 tablespoon vanilla

1 1/2 cups all-purpose flour

Toppings: colored sprinkles, cinnamon-sugar, cardamom-sugar, nuts

What You'll Do:

1. Preheat the oven to 375 degrees F. Line your baking sheets with parchment paper.
2. Cream the butter and the sugar together until smooth. I did this all by hand, so the idea is to just cream it together, not go all crazy with making it light and fluffy.
3. Add the eggs, one at a time. The mixture may look curdled. Don't worry. Add the salt and the vanilla and mix to combine.
4. Sift the flour over the mixture and stir until fully combined. The mixture should look smooth, with no visible lumps of butter.
5. Two choices. A. Make delicate little cookies: Drop by teaspoonfuls onto the baking sheet leaving 3 inches between each, cuz they spread, bake for about 7 minutes until just golden at the edges; B. Make big, old-fashioned cookies: Drop 2 tablespoons worth of dough. Lightly press down on the tops. Bake for 10 to 11 minutes until the edges are light brown. I like these sprinkled with a mixture of sugar, cinnamon, nutmeg and cardamom.

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