

Nana's Best Holiday Butter Cookies



If you are looking for a holiday cookie that rolls out nicely, and is tender and crisp then you have landed on the right page. They're perfect for any kind of cookie cutter you want to use. It holds its shape beautifully and you don't have to worry about them running together when baking. Don't restrict this cookie to Christmas! This cookie is good anytime of the year for any occasion.

COOKIE INGREDIENTS:

- 1 1/4 cups of confectioners' sugar
- 18 tablespoons salted butter, room temperature (1 cup + 2 tablespoons)
- 1 large egg yolk, white reserved for topping if desired (see "tips" below)
- 1/4 teaspoon of your choice of flavoring (vanilla flavoring, almond flavoring)
- 2 3/4 cups White Lily Unbleached All-Purpose Flour

DIRECTIONS:

1. To make the cookies: Combine the sugar, butter, egg yolk, and flavor, beating until smooth. (If you have a dough hook with your mixer, use it. It works great!) The mixture will seem dry at first, but will suddenly come together. If not, then dribble in a tablespoon of water.
2. Divide the dough in half, shape each half into a flattened disk, and wrap it in plastic (I like to use parchment paper). Refrigerate for 2 hours, or overnight. When you are ready to bake, take the dough from the frig and let soften for 20-30 minutes or until it feels soft enough to roll. **NOTE:** It should feel cold, but not rock-hard.

3. Make sure to sprinkle your service with flour, and flour rolling pin. You want to work with one piece of dough at a time. Roll it 1/8" to 3/16" thick. Use a cookie cutter to cut out the shapes. Re-roll and cut the dough scraps. Place the cookies on ungreased or parchment-lined baking sheets. they can be close together; because they barely spread. (Parchment Paper is the best!)
4. Preheat your oven to 350 degrees F and bake the cookies for 12-14 minutes, until they're set and barely browned around the edges. **FYI:** Bake for 12 minutes and if they are not done, bake 2 more minutes.
5. Remove cookies from the oven, and cool right on the pan. If you used parchment paper you can lift cookies and parchment paper off the pan, that way you can continue to use the pan as the cookies cool. **FYI:** I like to take the cookies off the parchment paper and cool on my cake racks that way I can continue to use the parchment paper already on my pan. 😊
6. Repeat with the remaining piece of dough, cutting, and baking cookies. Let the cookies completely cool before you ice and decorate.
7. This makes about 5 dozen 2" cookies.

TIPS FROM NANA'S KITCHEN

Tip #1. If you use unsalted butter, you will need to add 1 teaspoon of salt to the recipe.

Tip #2. You can use different flavors for your cookies, like 2 teaspoons of vanilla flavoring, or 1 teaspoon of almond extract, or you can try a combination of both. The flavors you can choose are endless.

Tip #3. No time to ice or frost the cookies? Top the cookies with colored sugar before baking. **For best results use the egg white you saved and mix it with 1 tablespoon of water. Lightly paint the cookies with the egg white/water, then sprinkle with the colored sugar, and bake.**

Now comes my favorite part! The frosting and decorating of the cookies! 😊

Here's an awesome and yummy cookie frosting that goes great with this cookie recipe. And it's easy to make!

[Soft Cookie Frosting](#)

