

French butter cookies



Ingredients

- 1-3/4 cups (425 mL) all-purpose flour
- 1/4 cup (50 mL) granulated sugar
- 1/2 tsp (2 mL) salt
- 1-1/4 cups (300 mL) unsalted butter, at room temperature
- 1-1/2 tsp (7 mL) vanilla

Preheat oven to 375F (190C). In a small bowl, using a fork, stir flour with sugar and salt. In a medium-size bowl, beat butter with vanilla until creamy. Then gradually stir in flour mixture, mixing with your hands, if you like. If necessary, refrigerate dough until firm enough to roll into balls, about 30 minutes. Roll into 1-inch (2.5-cm) balls. Place on an ungreased cookie sheet, at least 1 inch (2.5 cm) apart. Flatten slightly with a fork to measure 2 inches (5 cm) in diameter. Bake in centre of 375F (190C) oven until cookies are lightly golden with darker edges, about 6 minutes. Remove cookies from baking sheet and cool on a rack. Store in a tightly sealed container in the refrigerator for up to 3 weeks.

To spice up butter cookies, before baking, sprinkle with cinnamon, nutmeg or chopped ginger, or top with a piece of semi-sweet chocolate or small cube of candied ginger.

Original recipe : http://food.chatelaine.com/recipes/view/french_butter_cookies