



# *Butter cookies*

## *Ingredients*

*5 ounces unsalted butter*

*1/2 cup confectioner's sugar*

*2 teaspoons Grand Marnier (optional)*

*1 teaspoon pure vanilla extract*

*1 egg yolk*

*2 cups all-purpose flour*

*1/4 teaspoon salt*

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## Directions

We did not use any artificial leavening such as baking powder and baking soda in this recipe.

Cream butter with confectioner's sugar until fluffy.

Add vanilla extract, Grand Marnier and egg yolk and continue to beat.

Add flour and salt and knead until the dough is pliable enough to be rolled out.

With a rolling pin roll out the dough to a thickness of about 3/16".  
cut into shapes with a small glass or a cookie cutter.

Arrange on a baking sheet lined with parchment paper leaving space between the cookies.

Bake in a 350 F preheated oven for about 10 minutes or until golden. Let cool for a few minutes.

Using a fine sieve, sprinkle with confectioner's sugar and serve.

Tip: These cookies freeze perfectly, so if you do not use them immediately, it is a good idea to freeze them in a tightly closed container before the sugar is sprinkled on.

A few minutes before serving, take them out of the freezer and sprinkle the confectioner's sugar.

The freezing will keep them crispy.

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