

Butter Cookie Press Cookies

Yield: 12 dozen cookies

Ingredients:

1 ½ cups (3 sticks) unsalted butter, softened
1 cup sugar
½ teaspoon kosher salt
1 teaspoon vanilla extract
1 teaspoon vanilla bean paste
2 large eggs, at room temperature
4 cups all-purpose flour

For citrus flavor:

Butter citrus: omit vanilla and add 1 tablespoon of lemon or orange zest.



Steps

- Step 1:** Preheat oven to 400°F.
- Step 2:** In the bowl of an electric mixer fitted with paddle attachment, Cream together butter, sugar and salt. Beat until the mixture is light, white and fluffy. Scrape down the sides of of the bowl. Add vanilla extract and paste. Beat until combined. Add eggs, one at a time, continuing to beat until combined. Scrape down the sides of the bowl.
- Step 3:** Gradually add the flour, beating until well combined.
- Step 4:** Place enough dough into the cookie press to fill it and press with the desired disk. Press dough out directly onto a cold baking sheet pan.
*These cookies do not spread so you can pack them pretty close together on the sheet
- Step 5:** Bake for 8 - 10 minutes, rotating the pans halfway through, until the edges just start to turn slightly light, light brown - be careful not to over bake.