



## Favorite Sugar Cookies

*Makes about a dozen 3" cookies*

### Ingredients:

- 2 hardboiled egg yolks (hardboiled egg yolks help to create a cake-like cookie)
- 1 cup of all-purpose flour
- 2/3 cup of confectioner's sugar
- 1 and 1/3 sticks of unsalted butter
- 1 ½ teaspoons of vanilla extract
- 1 teaspoon of cold milk
- A pinch of sea salt

### Instructions:

1. Chop up egg yolks until fine (using a mixer or food processor)
2. Add the remaining ingredients and pulse or process until uniform clumps are made - careful not to over process creating a single ball of dough.
3. Transfer dough into a plastic bag and flatten into a disc. Refrigerate for at least 1 hour and even overnight.
4. Preheat oven to 375 degrees
5. Take dough out of the refrigerator and take 1/3 of the dough to work with at a time leaving the rest to chill in the refrigerator.
6. Sprinkle the surface with flour and a pinch of confectioner's sugar and roll out the dough to ¼ inch thickness. Cut out cookie shapes with chosen cookie cutters.
7. Place cookies on an ungreased cookie sheet and bake until edges are golden - approximately 12-15 minutes.

*\* Adapted from an Abby Mandel recipe*