



Simple Sugar Cookies

A simple cookie dipped into chocolate is perfection.

Makes about 2 dozen

Preheat oven to 300°F

Two baking sheets lined with parchment paper.

3/4 cup	unsalted butter, room temperature
1/4 cup	shortening
2 cups	granulated sugar
3 large	egg yolks
1 tsp	pure vanilla extract
1-3/4 cups	all-purpose flour
1 tsp	baking soda
1 tsp	cream of tartar
1/4 tsp	salt
6 oz	chocolate (white, milk or semi-sweet) melted and cooled

1. In mixing bowl with paddle attachment, cream butter, shortening and sugar until creamy and fluffy.
2. Add egg yolks and vanilla on low speed until fully blended.
3. In a medium bowl, whisk flour, soda, cream of tartar and salt. Add it to the butter mixture. Blending until fully mixed and the dough starts to clean the sides of the bowl.
4. Scoop with a #24 scoop and place on baking pans.
5. Bake 12-14 minutes or until the sides look light brown. Cool on baking sheets.
6. After cooling completely, dip one side into melted chocolate and cool completely.