



Gale Gand's "Melt-In-Your-Mouth" Butter Cookies

Gale is a pastry chef from the Chicago area, colleague, and friend. We work the Frank Lloyd Home Tour events in the spring together. Here is a butter cookie recipe she posted. I doubled her recipe and added a little flavoring, also I used European butter.

Yield: 96 cookies

2 baking sheets, lined with parchment paper

Preheat oven to 300°F

#60 cookie scoop (disher)

2 cups	corn starch
2 cups	powdered sugar
4 cups	all-purpose flour
2 tsp	sea salt
3 cups	unsalted butter, room temp (European style)
1 tsp	pure almond extract
1 tsp	pure vanilla extract
	colored sugar or sprinkles

1. In a mixer with a paddle attachment combine the corn starch, powdered sugar, flour, and salt, mixing for 20 seconds on low. Add the room temperature butter and mix till blended. Add almond and vanilla extracts.
2. Scoop 24 balls on each tray, then roll between your two palms to make round balls, then place on a parchment lined sheet pan, 2 inches apart.
3. Flatten slightly with your palm, then mark with the tines of a fork. Sprinkle with colors sugar or other sprinkles. Bake at 300°F for 15-18 minutes.
4. They should be very blonde, with no browning. Cool on tray for 15 minutes before using baking sheet again.