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Butter Cookies

The base recipe is here:

<http://orangette.blogspot.com/2008/12/for-that-very-reason.html> but I have substantially changed the preparation of the cookies.

Note on these cookies:

These cookies taste good the day they are baked (which will seem disappointing after all the ingredient-angst). The next day, however, they are so awesomely good you will be sorry you ate any the day before.

Notes on ingredients

I've done Extreme Butter Testing and have made these cookies with unsalted versions of all the butters mentioned below.

Butter brands to consider:

Lur-Pak (Danish butter)

Kerrigan (Irish butter)

5-Star Butter (available online – but this butter requires a commitment from you, it's not cheap!)

Clover Butter (Where I live -- Northern California-- our local butter, Clover, is just as good, if not better than the others I mention. A

Straus Family: Another Sonoma County butter, which as I learned in putting this together, was named "One of the Top Premium Butters in America" by Food and Wine Magazine. I live in butter paradise.

<http://www.strausfamilycreamery.com/?title=Butter> (has a store locator, but also offers <http://www.diamondorganics.com/> as a place where you can order this butter on line.)
<http://www.fivestarbutter.com>

Lur-Pak is usually available at stores like Whole Foods, and Trader Joe's carries Kerrigan, but you can often find these butters in regular grocery stores.

Note: You will need parchment paper for this.

Ingredients

4 cups All Purpose flour (If you use cake flour, the substitution is 1 cup plus 2 tablespoons for each cup of regular flour. Cake flour will produce a finer textured cookie.)

1 tsp baking soda

1 lb unsalted butter, room temperature. Must be UNSALTED butter.

¾ cup sugar (baker's sugar preferred)

Sugar for the top of the cookies.

Directions

You need to chill the dough for a bit, so don't turn on the oven at the start.

(Pre-heat the oven to 325)

In a medium bowl (or a mixer) whisk or beat the flour and baking soda.

In a mixer, beat the butter until fluffy

Add the sugar and beat to combine

Add the flour a bit at a time (the goal is to avoid getting flour all over the place)

Refrigerate at least 30-40 minutes. The dough needs to be cold enough to work with (if it's not cold enough it will be sticky.) When you start working with the dough, you might want to keep most of the dough in the fridge.

Now is a good time to turn on the oven. Maybe even a few minutes before you take the dough out of the fridge.

Line a cookie sheet with parchment paper.

You can cook two batches at once, but that requires putting one of the oven racks higher, the other lower and switching them halfway through baking.

Put the sugar into a wide bowl or put a layer of sugar on a small plate. You are going to use the bottom of a glass cup that you have dipped in the sugar to smash the balls of dough flat.

Roll a spoonful of cookie dough into a ball and place it on the parchment-paper covered cookie sheet. Leave some space between them. -- 9-12 cookies depending on how big you're making them and the size of your cookie sheet.

Dip the bottom of a suitably-sized glass into the sugar and press a cookie flat. Really flat. Redip and repeat until you have flattened all the cookies and they have sugar on top.

Bake 10-15 minutes or until the edges of the cookies are beginning to turn golden.

Remove from oven and let sit on cookie sheet for 3-5 minutes before transferring to a wire rack to cool.