

Super Soft Cut-out Cookies

from www.thecookiecouture.com

Preparation time: 15 minutes, plus 1 hour cooling

Cook time: 10-31 minutes

Serves: 2 ½ dozen

Ingredients

- 10 tbsp unsalted butter, at room temperature
- 8 oz cake flour
- 6 tbsp confectioners sugar
- 1 egg yolk
- 2 tsp vanilla extract
- Zest from 1 orange
- Zest from 1 lime

Directions

Preheat oven to 350 °F

In a small bowl mix the egg yolk, vanilla extract and the citrus zest.

Cream together the butter and the sugar with an electric mixer at medium speed for 4-5 minutes, until the mix is lighter in color and fluffy. Then add the egg yolk mix little at the time until well mixed and the dough start to form a ball. Gather the dough into a ball, roll out the dough over a well floured mat using a rolling pin to a ¼ in thickness, cover with plastic wrap and refrigerate for 1 hour. Cut out the cookies with your favorite cookie cutters.

Bake cookies at 350 °F for 10-13 min until the edge of the cookies start to turn gold and you can pick u the cookie from the baking tray. Let them cool after baking.

Variation

1. You can substitute vanilla extract with almond extract.