

Grandma Eva's Butter Cookies

Makes 6 dozen

½ lb.	butter, room temperature
½ lb.	shortening
¼ cup	brown sugar, lightly packed
¼ cup	granulated sugar
2 each	egg yolks
1 teaspoon	vanilla
4 cups	unbleached all-purpose flour
½ teaspoon	salt

Cream butter and shortening. Add brown and granulated sugars. Mix until smooth. Add egg yolks and vanilla. Mix well. Add flour and salt. Mix slowly to combine. Turn mixer off and scrape sides and bottom of bowl to be sure all of the butter mixture is incorporated. Mix on medium speed until well combined. Dough should form a ball when pressed together. If too dry, add a few drops of water until the right consistency is achieved. Wrap dough and put in ice box (that's grandma-speak for refrigerator) for at least one hour. Best to make it a day before baking and refrigerate overnight. Pull dough out of refrigerator and allow to come to room temperature before forming into cookies.

Ways to use dough:

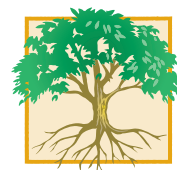
- Roll into small balls. Press in center with thumb and fill with preserves (raspberry or cherry preserves are delicious!).
- Roll into small balls and press crisscross with fork and sprinkle with colored sugar.
- Add a bit of food coloring to dough to make colorful cookies and prepare as above.
- Mix chopped nuts into dough and prepare as above.

Preheat oven to 350°F. Bake on parchment lined sheet pan for about 9–10 minutes.

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