

# Simply Buttery Butter Cookies

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*Butter cookies are the ultimate winter comfort snack—loved by kids and adults alike, they make us feel cozy and snug in our houses, even in the coldest of nights. Serve these with a cup of hot or cold milk for dessert or late-night snacks.*

## Ingredients:

1 cup packed light brown sugar  
1 egg  
1 teaspoon vanilla  
1 ½ sticks unsalted butter, softened  
1 ¾ cups all-purpose flour  
½ teaspoon baking powder  
½ teaspoon salt

### Glaze:

1 cup powdered sugar  
2 tablespoons fresh lemon or orange juice

## Directions:

- 1) In a large bowl, beat together sugar, egg, and vanilla; add butter and beat until fluffy, about 3 minutes.
- 2) In a separate large bowl, soft together flour, baking powder, and salt. Add to egg mixture; mix until just blended.
- 3) Divide dough in half; roll each into a log and wrap in wax paper. Freeze 2 hours to overnight.
- 4) Preheat oven to 350°F. Cut frozen dough into ¼-inch thick slices; place on baking sheet. Bake 10 to 12 minutes, until barely golden. Remove and cool.