



## Naijacookies Recipes

Name: **HOMEMADE BUTTER COOKIES RECIPE**

Prep Time: **35 - 45 minutes**

Oven Time: **12 - 20 minutes, Bake at 350 degrees F**

Shelf Life: **1 week (Keep in an air-tight container)**

Recipe Description: **Suitable for your everyday treats, breakfast and lunch box. Lol!**

### **Ingredients**

- Ingredient 1: **2 cups of flour (shifted)**
- Ingredient 2:  **$\frac{1}{2}$  cup of powdered sugar**
- Ingredient 3:  **$\frac{1}{2}$  cup unsalted butter**
- Ingredient 4: **1 teaspoon vanilla extract**
- Ingredient 5: **1 egg yolk**
- Ingredient 6: **Pinch of salt**
- Ingredient 7: **N/A**
- Ingredient 8: **N/A**
- Ingredient 9: **N/A**
- Ingredient 10: **N/A**

### **Instructions**

- Ingredient 1: **In a mixer, cream the butter, salt, and sugar together until light and fluffy.**
- Ingredient 2: **Add the egg yolk while mixing. Scrape down sides of the bowl.**
- Ingredient 3: **Add vanilla extract.**
- Ingredient 4: **Pour in the flour mixture and mix until incorporated.**

- Ingredient 5: **Mould into a rectangular shape.**
- Ingredient 6: **Roll it and use cookie cutters of your choice.**
- Ingredient 7: **Pop the cookie sheet or baking tray into the fridge and chill for 10-20 minutes before baking.**
- Ingredient 8: **Bake at 350F for 10-12 minutes or until the edge is JUST turning golden brown**
- Ingredient 9: **Cool on the cooling rack.**
- Ingredient 10: **Enjoy!**