

## **Oooh la la cookies**

### **Basic dough**

#### **Ingredients:**

1 pound butter  
1 egg + 1 egg yolk  
1 ¼ C Sugar  
4 ¾ C Flour  
1 t vanilla

#### **FOR LEMON ROSEMARY COOKIES:**

After creaming butter,  
Add:  
1 T fresh lemon zest  
1-2 T finely minced  
rosemary

#### **FOR ORANGE LAVENDER COOKIES:**

After creaming butter,  
Add:  
1 t orange oil  
1-2 T fresh lavender  
buds

### **Procedure:**

1. Cream together butter and sugar. When the creamed mixture is light in color, beat in the eggs and vanilla.
2. Add flavorings.
3. With the mixer on LOW speed, add flour, 1 cup at a time until it's all incorporated into the dough.
4. When you turn out the dough, if you see stuff left in the bottom of the bowl, knead it into the dough. Divide the dough in half. This makes it easier to work with. If you want to make cut out cookies, form the dough into two disks, wrap in plastic and refrigerate at least 1 hour. Roll the dough in ¼ inch thickness and cut out the cookies

If you want to make round cookies, form each half into a log, wrap in parchment and plastic and refrigerate at least one hour before slicing ¼ inch thick disks.

5. Bake at 400-425 degrees for 12-17 minutes (varies by oven). Cookies should be slightly golden at the edge, and definitely on the bottom.