

## World's Best Butter Cookies

submitted by Margaret McCann  
from Food.com

### Ingredients

- 8 ounces unsalted butter
- 3/4 cup granulated sugar
- 1/4 teaspoon salt
- 1 1/2 teaspoons pure vanilla extract
- lemon zest
- 1 large egg yolk
- 2 cups all-purpose flour

### Directions:

1. Beat the butter, sugar, salt and vanilla together until smooth and creamy.
2. Mix in the egg yolk until well incorporated, scraping down the sides of the bowl at least once.
3. Add the flour and mix just until incorporated.
4. Scrape onto a lightly floured board and knead a few times, just until the dough is smooth.



5. Turn onto a sheet of plastic wrap and roll into a log, wrap up and refrigerate for several hours or freeze.
6. *Roll teaspoon of cookie dough into ball then roll in powdered sugar. Press flat (with design if desired)*
7. Before baking, preheat the oven to 325°F.
8. Line your baking sheets with parchment.
9. Slice the dough into slices about 1/8" thick and place them on the sheets about an inch

apart (they won't be spreading very much, but they need air room around each cookie).

10. Bake until JUST beginning to turn golden around the edges, about 16-18 minutes.