

Organic Basic Holiday Butter Cookies

1 c white sugar
¾ c unsalted butter, softened
4 Tbsp. vegetable shortening or unsalted butter
2 egg yolks
3 Tbsp. light cream
1½ tsp pure vanilla
tiny pinch salt
2 tsp baking powder
2½ c organic white flour
¼ c corn starch

Preheat oven to 350 degrees F.

Line a baking sheet with baking parchment paper.

Cream the sugar with the butter and shortening until lightened and pasty in consistency.

In a measuring cup, stir together the egg yolks, vanilla and cream. Blend into creamed butter mixture.

In a separate bowl, stir together flour, salt, corn starch and baking powder.

Stir dry ingredients gently (if using electric mixer use slowest speed and don't allow mixture to waft up). Mix on slow speed about 18-20 seconds until mixture begins to clump together. If adding anything, fold in mid-way during mixing, as gently as possible.

Turn onto a lightly floured board and knead gently to shape into a soft dough.

Bake 15 - 17 minutes until cookies are just starting to brown at the edges.

Makes 2-3 dozen cookies.

Each cookie (in a 36 cookie batch): 107 calories; less than 1 g. dietary fiber; 13 g. carbohydrates; 1 g protein; 6 g. fat (less than 1 g saturated fat); 22 mg cholesterol; 23 mg sodium.