

Valentine Butter Cookies



Ingredients

1 cup white sugar

1 cup butter

1 egg

2 tsp. vanilla extract

2-2/3 cups flour

1/4 tsp. salt

Powdered sugar

Directions

Preheat oven to 350° F. Line a cookie sheet with parchment paper; set aside. Beat sugar, butter, egg and vanilla until creamy. Combine flour and salt in a separate bowl and gradually add it to

the wet ingredients. Blend well and form into a ball. Wrap dough in plastic and refrigerate for several hours.

Remove chilled dough from fridge and divide into 3 equal portions. Place one section of dough at a time onto a floured surface and roll out to about 1/8-inch thick. Carve out heart shapes and place on prepared sheet. Bake for 8 to 10 minutes or until cookies just start to turn a light brown. Leave cookies on baking sheet for one minute, then transfer to rack to cool completely.

Place cookies on an attractive dish or in a colorful pail, then generously dust with powdered sugar.