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Chicago Public School Butter Cookie Recipe

Ingredients:

1 cup (2 sticks OR 1/2 lb) softened butter

2/3 cup granulated sugar

2 cups plus 2 tablespoons all-purpose flour

2 teaspoons real vanilla extract

1 pinch salt

4 teaspoons sugar (for direction #6)

Directions:

- 1) Preheat oven to 350 degrees.
- 2) Cream butter and sugar until fluffy.
- 3) Mix in vanilla extract.
- 4) Mix in flour gradually.
- 5) Using a small cookie scoop, roll dough into balls and slightly flatten on an ungreased cookie sheets.
- 6) Flatten cookies with the bottom of a glass dipped in sugar if desired.
- 7) To get the ridges, with one hand, spread you fingers out. Place it on the cookie dough and bring your fingers together. Repeat.
- 8) Bake until golden brown (approximately 12-15 minutes.)



Makes about 2 dozen cookies (so double all ingredients to make 4 dozen)