

Best Butter Cookies

This recipe is very adaptable to many different flavors and personalities. I've added a few variations at the end of the recipe.

1 cup butter, softened
1 cup sugar
2 large egg yolks
¾ teaspoon vanilla extract
½ teaspoon almond extract
½ teaspoon lemon extract
2 cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt

1. Preheat oven to 375°.
2. Combine flour, baking powder, and salt. Set aside.
3. Cream butter; gradually add sugar, beating until well blended. Add egg yolks, one at a time, beating well after each addition. Stir in flavorings. Add flour mixture to butter mixture; mix well.
4. Measure dough with cookie scoop and place on parchment-lined or ungreased cookie sheets. Bake 10 to 12 minutes or until lightly browned. Cool completely before removing from pan. Recipe yields 3 to 4 dozen, depending on scoop size.