

Icebox Butter Cookies



Makes: 8 to 10 dozen

- 1 cup butter, softened
- 1 ½ cups granulated sugar
- 1/2 cup firmly packed light brown sugar
- 1 Tbsp. vanilla extract
- 2 Large eggs
- 3 ½ cups all-purpose flour
- 1/2 tsp. baking soda
- 1/2 tsp. salt

1. Beat first 4 ingredients at medium speed with an electric mixer until fluffy. Add eggs 1 at a time, beating just until blended after each addition.
2. Stir together flour and next 3 ingredients; gradually add to butter mixture, beating just until blended after each addition. Add stir-ins (see below) at this time.
3. Shape dough into 4 logs (about 2 inches in diameter), wrap each long with plastic wrap. Chill 8 hours up to 3 days.
4. Pre-heat oven to 350. Cut each log into 1/4 inch thick slices, place on parchment lined baking sheets. Bake 8 to 12 minutes or until lightly browned. 8 minutes for a soft and chewy cookie or up to 12 minutes for a crisp cookie. Remove from baking sheets to wire racks and cool completely (about 20 minutes).

Stir-ins

1. **Rosemary-Berry**
Stir in 1 cup finely chopped sweetened dried cranberries; 2 Tbsp. minced fresh rosemary and 2 Tbsp. orange zest.
2. **Lemon-Basil**
Add 1/4 cup finely chopped fresh basil, 2 Tbsp. lemon zest and 2 Tbsp. poppy seeds