**Icebox Butter Cookies**

Makes: 8 to 10 dozen



Bake 8 min. for a soft and chewy cookie or up to 12 minutes for a crisp cookie.

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. 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

Submitted by Jennifer Hensley