

Recipe adapted from [Joy of Baking](#).



## Sables

1/2 cup, plus 2 T of butter  
1/2 c sugar  
1 large egg  
1 t vanilla extract  
2 c all purpose flour  
1/2 t baking powder  
1/4 t salt

Preheat the oven to 350F. Beat butter and sugar in a large mixing bowl until fluffy. Add the egg and the vanilla and beat until mixed together.

In a separate bowl sift together the flour, baking powder and salt. Slowly add the flour mixture to the butter mixture while beating until incorporated. Do not over mix.

Transfer the dough on a lightly floured surface and knead a few times. Divide the dough in half and wrap each half in plastic wrap. Refrigerate the dough for at least an hour.

Once the dough is firm remove one half from the refrigerator and place on a floured surface. Roll the dough until it's 1/4-inch thick. Using a cookie cutter (fluted is traditional) cut out the cookies and place them on a parchment lined baking sheet. Repeat with second half of dough. Once both halves of the dough have been rolled and cut, place the baking sheets in the refrigerator for 15-20 minutes.

Remove the baking sheets from the refrigerator, add crisscross patterns with the tines of a fork if desired. Brush the tops of the cookies with an egg wash (mix 1 egg with 1 T water) and place on the center rack in an oven. Bake the cookies for 10-14 minutes, or until golden brown around the edges.

Cool cookies on a wire wrack and store in an air tight container for up to a week.

Makes about 2-dozen large cookies or 3-dozen small cookies.