

Mix together until smooth (in an electric mixer) about 3 minutes:

2 sticks unsalted butter, room temp

1 cup superfine sugar (to make, process for 30 seconds in food processor)

½ teaspoon salt

Add one at a time, mixing well:

1 large egg yolk

1 large whole egg

2 teaspoons vanilla

Slowly add to the butter mixture:

2 ½ cups white flour

Add about 1/3 of the flour at a time, scraping down as you go and being careful not to overwork the dough as it will become tough

Form the dough into 3 balls.

Working with one portion of dough at a time, roll 1/8-inch thick between two large sheets of parchment paper.

Leaving dough sandwiched between parchment layers, stack on cookie sheet and freeze until firm, 15 to 20 minutes. (Alternatively, refrigerate dough 2 hours or overnight.)

Remove one dough sheet from freezer; place on work surface. Peel off top parchment sheet and gently lay it back in place. Flip dough over; peel off and discard second parchment layer.

Around this time, preheat your oven to 375 degrees.

Cut dough into shapes, transferring them to parchment-lined cookie sheets with wide metal spatula, spacing them 3/4 inch apart; set scraps aside*

Repeat with remaining dough until cookie sheets are full. If you wish to decorate with sugar/sprinkles you may do so before cooking.

**The scraps don't do as well if you reroll them (they become much more tough the more that you handle them). So it is best to just gather up the scrap dough and gently roll them into small balls and press each down directly on a cookie sheet with a little sugar and the bottom of a glass.*

Cook 6-8 minutes, making sure that they are firm, but they don't brown. They should be only very slightly browned on the bottom.

You have the option of waiting to decorate these with royal icing after they are cooked and cooled. You can then add decorative sugars on to the icing as it dries.