Strassberger (Butter) Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 340 gr or .75# – Eicher butter, unsalted and at room temp
- 230 gr or 1/2# – confectioners/icing/powered sugar
- 3 – eggs, whole and organic
- 1 – egg yolks, organic
- 1 ea – vanilla pods, seeds scraped
- 560 gr or 1.25# – cake flour, sifted

Instructions

1. Oven to 190 c or 375 f.
2. Beat butter and sugar together on a stand mixed with a paddle attachment until light and fluffy, around 5 minutes.
3. Slowly add in the eggs and yolks until incorporated.
4. Add vanilla, followed by the flour, in small amounts until all is incorporated.
5. Pipe onto a silpat with a #6 star tip or you favorite decorating tip.
6. Bake 12 minutes, or until done.
7. Remember to not let these little guys brown too much, but some slight coloration is OK.
8. Remove from the oven, cool and dust with the confectioners/icing/powered sugar before serving.