

## **Butter Cookies / Sablé Breton**

Yields: 35 Cookies / 0.5 ounce (14g) each 3 inch (8cm) Diameter / 1.8 inch (2mm) Thick.

3/4 cup (150g) granulated sugar

2 pinches fleur de sel, or kosher salt

4 ea. (80g) egg yolks

1 1/2 sticks (160g) unsalted butter, softened

2 lemon zest

1 vanilla bean, scrap out the seeds or 1/2 tsp (2.5ml) vanilla extract (optional)

1 Tbsp (12g) baking powder

1.6 cups (200g) all-purpose flour, sifted

### **Method**

Beat egg yolks, sugar, salt and vanilla. Mix in softened butter until smooth. Add the sifted flour. Roll out pastry between 2 parchment papers and freeze until set. Preheat the oven to 375°F (190°C). Remove the parchment from the top. Brush the surface of the dough twice with 2 beaten egg yolks and a pinch of salt. Pre bake for 5 minutes and remove from oven. Cut out cookies using a cookie cutter. Put cookies back in the oven to finish cooking for about 8 minutes more or until lightly golden brown. Let cook and store in dry place for a few days.

