

LUCKY SUGAR BUTTER COOKIES

Ingredients

1 Cup Butter
2/3 Cup Sugar
1 Egg
1 teaspoon Orange Zest
1 teaspoon Vanilla
Essence
2 ¼ Cups Flour
Pinch of Salt

Directions

In a stand or hand mixer with paddle attachment cream Butter and Sugar until pale and fluffy. Beat in Egg, Zest & Vanilla.

On low speed add half flour until incorporated, and then the remainder. Transfer batter to parchment or wax paper and roll into a cylinder quickly, about 2 inches in diameter.

Wrap up tightly and chill in the refrigerator about 20 minutes. Remove and roll out any imperfections and then return to the refrigerator for another 40 minutes.

Use a sharp knife to slice rounds 3/8 inch thick. Place on a cookie sheet spaced an inch apart and sprinkle with green “shimmer” sugar.

Bake at 350F for 10 minutes.

Leave on the cookie sheet for 10 minutes on a rack to cool before removing.

Enjoy served with Irish Coffee!