



European Stamped Butter Cookies

Yield: about 30 cookies
350°F

Use a glass or rubber cookie stamps to create effects on the tops of the cookies.

1 cup	unsalted butter, softened
1-1/2 cup	granulated sugar
2 large	eggs
2 tbsp	heavy cream
4 cups	all-purpose flour
1/2 tsp	salt
1 tbsp	lemon or orange zest

1. In the mixing bowl with paddle attachment on medium speed, blend butter and sugar until creamy, about 3 minutes. Add the eggs and cream.
2. Meanwhile, blend flour, salt and zest together. Add to the above mixture.
3. Place into the refrigerator until the mixture is firm. Using a disher or spring loaded scoop size #30. .
4. Place 12 balls of the dough on a lined cookie sheet. Press it down with your hand a bit, then press with a cookie stamp that has been dusted with a slight amount of flour.
5. Bake at 350°F for 10-12 minutes or until light brown around the edges. Let cool.