



French Butter Cookies

Les patets fondants

You will need a scale for these cookies as everything is weighed just like in a bakery.

Yield: 3 dozen

Preheat oven to 375°F

Prepare two baking sheets with parchment paper

8 oz unsalted butter, softened
2 tsp pure vanilla extract
6 ozs granulated sugar
2 large eggs
6 oz all-purpose flour
4 oz dark chocolate, melted

1. In a mixer with paddle attachment, blend place butter, sugar and vanilla until light and fluffy. Add eggs. Add flour and mix until well blended.
2. Roll dough into balls size of quarters, place on prepared baking sheet.
3. Bake until light brown, about 12-15 minutes.
4. When cooled, drizzle with chocolate.