

French Butter Cookies Les patets fondants

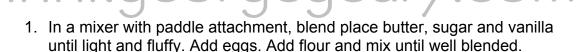
You will need a scale for these cookies as everything is weighed just like in a bakery.

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

4 oz

all-purpose flour 6 oz dark chocolate, melted



- 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.