Butter Cookies

Ingredients

- Unsalted butter, softened | 240 g | 1 cup
- Powdered sugar | 80 g | 2/3 cup
- Salt | 2 g | 1/4 teaspoon
- Vanilla extract | 6 g | 1 1/4 teaspoons
- Cake flour | 160 g | 1 1/3 cups
- Cornstarch | 160 g | 1 1/3 cups

Flavor Options

- Vanilla | no additional flavoring
- Coffee extract | 4 g | about 1 teaspoon
- Unsweetened cocoa powder | 12 g | about 2 tablespoons
- Matcha powder | 8 g | about 1 tablespoon

-For the chocolate version, replace 12 g of the cake flour with 12 g cocoa powder.

-For the matcha version, replace 8 g of the cake flour with 8 g matcha powder.

Instructions

1. Preheat the oven to 325°F and line a baking sheet with parchment paper.
2. Beat the softened butter and powdered sugar until pale, smooth, and creamy.
3. Mix in the salt and vanilla extract.
4. Sift in the cake flour and cornstarch, then mix just until a soft dough forms.
5. Divide the dough if making more than one flavor, then add the coffee extract, cocoa powder, or matcha as needed.
6. Transfer the dough to a piping bag fitted with a large open star tip and pipe small swirls onto the prepared baking sheet.
7. If the dough feels soft or the swirls begin to lose their shape, chill the tray for 15 to 20 minutes. If they hold their shape well, bake right away.
8. Bake for 14 to 18 minutes, until the edges are just beginning to turn lightly golden while the tops remain pale.
9. Cool on the baking sheet for 5 to 10 minutes, then transfer to a wire rack to cool completely.

Notes and Storage

- Use softened butter that is still cool to the touch so the cookies hold their shape.
- Sift the cake flour and cornstarch for a smoother dough that is easier to pipe.
- Mix only until combined to keep the cookies tender.
- If the dough feels too firm to pipe, let it sit at room temperature for a few minutes.
- Store completely cooled cookies in an airtight container at room temperature for up to 1 week.
- Freeze in an airtight freezer safe container for up to 2 months.
- Thaw at room temperature before serving.