Wilton Butter Cookies

INGREDIENTS

1 cup butter, softened *

1 cup sugar

1 large egg

1 teaspoon vanilla

3 cups flour

DIRECTIONS

- Preheat oven to 350 degrees.** In a large bowl cream butter and sugar with an electric mixer. Beat in egg and vanilla. Add flour 1 cup at a time, mixing after each addition. The dough will be very stiff; blend last flour by hand. Do not chill dough.

- Roll dough into smooth 1 1/2 inch balls. Place on ungreased cookie sheet. Lightly spray stamps with vegetable oil cooking spray. Dip stamps in flour, shake off excess. Press down on dough to imprint cookie. Bake on middle rack of oven for 12 - 15 minutes, or until cookies are lightly browned. Place on cooling rack for 5 minutes; remove from sheet and cool. Makes 18 - 24 cookies.

The recipe did not specify whether the butter should be salted or unsalted, so I use salted butter since there is no salt in the recipe. If using unsalted butter, try adding 1/2 tsp. plus 1/8 tsp. of salt.

** *The recipe says to preheat to 350 degrees, but it seems the cookies brown too quickly at that temperature. I set my oven between 300 to 325 degrees.*

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