



Recipe from: [My Catholic Tradition](#)

All Butter Cookies

MAKES TWENTY-EIGHT TO THIRTY

- 2 1/2 cups plain (all-purpose) flour
- 1 cup unsalted (sweet) butter
- 1 cup icing (confectioners') sugar, plus extra for dusting
- 2 tsp vanilla essence (extract)

Preheat the oven to 400°F.

Put the flour in a food processor.

Add the butter and process until the mixture resembles coarse breadcrumbs.

Add the icing sugar and vanilla.

Process until the mixture comes together to form a dough.

Knead lightly and shape into a thick sausage, 12-inch long and 2-inch in diameter.

Wrap and chill for at least 1 hour, until firm.

Grease two baking sheets.

Using a sharp knife, cut 1/4 inch thick slices from the dough.

Arrange the slices on the baking sheet spaced slightly apart.

Bake for 8–10 minutes, alternating the position of the baking sheets in the oven halfway through cooking, if necessary, until the biscuits are cooked evenly and have just turned pale golden around the edges.

Leave for 5 minutes and then transfer to a wire rack to cool.

Serve dusted with icing sugar.

Serve with strawberries and cream or any creamy dessert or fruit compote.