Ingredients: ​

* 10 tablespoons unsalted butter
* 1/2 cup confectioners sugar
* 1/2 teaspoon pure vanilla extract
* 1 1/2 cups all-purpose flour
* 1/2 teaspoon kosher salt
1. In a stand mixer fitted with a paddle attachment, beat butter and vanilla extract until creamed.
2. Add confectioners sugar and salt; mix until combined.
3. Scrape bowl down and add flour while beating on low. Scrape bowl once more and mix until combined.
4. Shape the dough into a rectangular prism, wrap in plastic and chill until firm. At least an hour.
5. Preheat oven to 350F (177C). Use a sharp knife to cut 1/2 inch thick slices
6. Place slices, spaced at least an inch apart onto a baking sheet lined with a silicone mat or parchment paper.
7. Use a fork or skewer to indent a pattern onto the top.
8. Bake for about 10 minutes, rotating baking sheet in the oven halfway through.
9. Transfer to a wire sheet to cool.

By: John Kanell, Preppy Kitchen, December 17, 2019