



A CRISPY COOKIE THAT'S BUTTERY DELICIOUS!

Julie DeMatteo

Recipe: TUTU'S SUPER-CRISPY SUGAR COOKIES

About the Recipe from Julie: - It is so buttery & delicious - one of my favorites. She also shared a great story about this recipe that she found in a magazine:

“A woman who traveled to Hawaii every year would buy a bag of these cookies from an old woman, who would sell them until she ran out. She asked for the recipe & the old woman obliged, but made her promise not to share it for 25 years.”

Ingredients:

2 sticks butter, room temperature
3/4 c. sugar
3/4 tsp. kosher salt
3/4 tsp. baking soda
1 T. pure vanilla extract
2 c. flour
1-1/2 c. Rice Krispies cereal

Preheat oven to 300. In large bowl with electric mixer, beat butter, sugar & salt until smooth & fluffy. Mix baking soda with the vanilla then add to butter mixture. Add flour, 1 cup at a time, mixing well between additions. Gently stir in the cereal.

Place non stick silicone baking mats or lightly butter 2 or 3 insulated baking sheets. Spoon 2 tablespoon-size mounds of cookie dough onto sheets, spacing about 3" apart. Bake 15 minutes, then remove from oven and gently flatten cookies with a spatula. Rotate pans from top to bottom and front to back and continue baking until the cookies are lightly cracked on top and golden brown on the bottom, about 25 minutes. Let cool slightly, then transfer to racks to cool completely.

Makes about 20 to 24 cookies