



## **Senn High School Butter Cookies**

*Some cookies still make lunch lovin' memories*

1 cup unsalted butter  
3/4 cups granulated sugar  
1/8 teaspoon salt  
1 teaspoon vanilla extract  
1-3/4 to 2 cups all-purpose flour  
Extra granulated sugar for coating

**Before Starting:** Preheat oven to 350-degree F oven. Place silicone mats on cookie sheets or can be placed on ungreased cookie sheets.

**Prepare Cookie Dough:** In a mixing bowl, soften butter until light and fluffy. Add sugar and salt; beat until no granules remain, mix in vanilla. Slowly add flour a little at a time at low speed until soft cookie dough forms.

If you want a thin crisp cookie, use less flour and more flour for a thicker cookie.

**Shape the Cookies:** Using a generous Tablespoon of dough for each, form into a ball; place on prepared cookies sheets, allow about 9 balls of dough on each sheet.

**Add Sugar Topping:** Press palm of hand into a plate of granulated sugar; then press down on one ball of dough. Repeat for each ball of dough. Dough should flatten to a circle about 2-1/2 to 3 inches wide and ¼ to ½ inches thick.

**Bake Cookies:** Place cookies in preheated 350-degree F oven for 12 to 15 minutes, depending on the cookie sheets used and thickness of the cookies. They should be faintly browned around the edges.

Yield: about 2 dozen

**Cook's Note:** This wasn't part of the original recipe, but If you bake them longer, you will get a brown ridge around each cookie. For a red and white blended cookie, stir in a little red sugar and then form into balls. For a holiday touch, sprinkle them lightly with red granulated decorating sugar. I also halved the original recipe and made them a little smaller.

**Recipe shared by** Paula Hyman in Chicago Sun Times by Bev Bennett. And Lillian Stryczek on the Internet

### **Heart Warming Story about the Recipe:**

This popular cookie is best loved and popular. It was reported that it came from the files of the Chicago Board of Education was used in public school lunchrooms. What made them the cookie to remember is their buttery flavor. The cookies, freshly baked, were served in many Chicago public school cafeterias in the 60's and 70's. Lillian said that they had a wonderful flavor and very delicate texture.

**About the Recipe:** The cookies were very delicate, so I added a little more flour to the remaining dough. The rich butter flavor and crisp texture will be remembered with a smile. Some cookies live on forever in our memories.

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**Original Recipe from Paula Hyman**

1-pound unsalted butter  
1-1/2 cups granulated sugar  
3-1/2 cups all-purpose flour  
2 teaspoons vanilla extract  
Extra granulated sugar for coating

Using mixer, cream butter until light and fluffy. Add sugar; beat until no granules remain. Add flour a little at a time, at low speed. Add vanilla. Scoop out heaping tablespoons of dough and place on ungreased cookie sheet, allowing about 9 balls of dough on each sheet. Repeat for each ball of dough.

Press palm of hand into plate of granulated sugar; then press down on one ball of dough. Repeat for each ball of dough. Dough should flatten to a circle about 2-1/2 to 3 inches wide and 1/4 inches thick.

Bake cookies in preheated 350-degree F oven for 15 minutes or until cookies are lightly browned. Bakes about 36 cookies