



Sunbuckle Cookies

These cookies are crispy around the edges and soft in the middle.

1 cup unsalted butter, at room temperature
1 1/2 cups all-purpose flour
1 cup granulated sugar
1 large egg
1/2 teaspoon vanilla extract
powdered sugar, for dusting (optional)

- Preheat oven to 350°F. In a medium bowl using a hand mixer, mix butter, flour, sugar, egg, and vanilla until combined. Refrigerate dough for about 30 minutes so it firms up and is easier to handle.
- Roll dough into medium balls, appropriately sized to fit a cookie tin or a tartlet mold. Use a scale and weigh dough for the most accurate way of achieving consistent cookies. (Our tins fit 1½-ounce dough balls.)
- Place each ball into a cookie tin and press dough into bottom of tin with your fingertips. It should be about ¼ inch thick and come about ½ inch up sides of tin, forming a cup shape.

- Bake until cookies are golden brown on top but still slightly doughy in center, about 15 to 18 minutes.
- Let cookies cool in tins until cool enough to handle. Gently squeeze tins or tap with a knife to help them release. Dust cookies with powdered sugar, if desired, and serve. Cookies can be stored at room temperature for up to 3 days or frozen up to 2 months. Yield: 16 to 20 cookies

Cook's Note: I used lightly greased and ungreased fluted brioche roll molds; both worked for me. It is important to place the dough in the mold, push down in the center, and then ease the dough up the sides. I found that I had to hit them upside down with some force to remove the cookies from the mold.

Recipe from Chef Gavin Kaysen; p. 105 "At Home" Cookbook

About the Recipe: Sunbuckle Cookies are a treasured family recipe passed down from Chef Gavin Kaysen's Grandmother Dorothy. As their name suggests, these charming little cup-shaped cookies were a holiday highlight which everyone in the family looked forward at Christmas. The kids especially loved using the cooled cookies as miniature edible bowls for scooping ice cream.

True to Dorothy's preference, Sunbuckle are crispy around the edges with a soft, slightly doughy center, giving them a wonderful contrast in texture similar to a tender sugar cookie. Simple to make with just a handful of pantry ingredients, they showcase how Chef Gavin brings professional precision (consistent sizing, proper chilling, and molding technique) into relaxed, joyful home baking. We really enjoyed trying this recipe and serving them at our summer weekend celebrations. They are a great anytime recipe.