

## Butterball cookies

All purpose flour 2 cups/ 300 grams

Salt ½ tsp 3 grams

Butter 1 cup or 2 sticks

Superfine sugar ½ cup/ 115 grams

Vanilla extracts 2 tsp

Almond extracts ½ tsp

Sifted powder sugar ½ cup

### Method:

Sift together the flour and the salt and set aside

Cream the butter and the superfine sugar until light and fluffy

Add the extracts

Slowly add the flour mixture ½ cup at a time

Chill dough for 1 to 2 hours

Make balls and bake at 325 f, for about 15 minutes until the color of pale sand.

Transfer to wire racks and cool.

Roll in powder sugar before serving