

## Vanilla Sablés

*Makes approximately 24-36 cookies, depending on how thick you slice them*

*“Sablé” in French means sandy – so these cookies are supposed to be rich and crumbly and melt in your mouth. It’s very similar to shortbread cookies, but the addition of the egg yolk makes them richer. I like to coat the outside edges of the cookies with sparkling sugar to make them look extra special.*

**1 stick unsalted butter, softened to room temperature**  
**¼ cup granulated sugar**  
**Pinch of kosher salt**  
**1 egg yolk (save the egg white for below)**  
**1 teaspoon vanilla bean paste or vanilla extract**  
**1 cup all purpose flour**

### **Optional Garnish:**

**1 egg white, beaten until frothy**  
**4 tablespoons Sparkling Sugar or Turbinado Sugar**

In the mixing bowl of a stand mixer fitted with the paddle attachment, beat the butter, sugar and salt until the mixture is pale, light and fluffy. The sugar granules should be completely dissolved into the butter. This process may take about 5 minutes on medium speed.

Scrape the mixture down off the sides of the bowl and beat for another 2 minutes. Scrape again and add the egg yolk and vanilla.

Scrape down again and sift the flour directly into the bowl. Stir on low until the flour is mixed in.

Turn out the cookie dough onto a sheet of parchment paper and shape into an 8-inch log. Wrap the log tightly in the parchment paper, twist the ends closed and chill in the freezer for about an hour. The log must be frozen solid before baking.

Before baking, preheat the oven to 325°F. Line 2 half-sized sheetpans with parchment paper.

If using the garnish, beat the egg white until frothy. Remove the dough from the freezer and brush the dough on all sides with the egg white. Sprinkle the sparkling sugar all over the dough, then take a sharp chef’s knife and slice the dough into ¼-inch thick slices. Be sure to turn the dough each slice so that the dough doesn’t develop a flat side.

Arrange the slices on the prepared sheetpans and bake in the oven for 20 minutes, or until they are firm and golden. Rotate pans halfway through baking.

Remove the cookies from the oven and cool on a wire rack. Cookies can be stored in an airtight container for up to 4 days.