

Vanilla Wafer Cookies

Servings: 2 -2/1 dozen small cookies

Prep Time: 15 minutes

Cook Time 12-12 minutes

INGREDIENTS

½ cup butter (1 stick) (unsalted)

1 cup sugar

1 egg

1 tbsp. vanilla extract

¼ tsp salt

¾ tsp baking soda

1-1/3 cups all-purpose flour

DIRECTIONS

Cream butter and sugar together in large mixing bowl.

Add egg and vanilla extract and mix until blended.

Mix dry ingredients together and slowly add to creamed mixture until all ingredients are mixed well.

Lightly spray cookie sheet unless using non-stick. (I use canola oil spray). Drop by teaspoonfuls onto baking sheet making sure to leave at least 2 inches between each.

Bake at 350 degrees for 12-15 minutes, or until cookies are light golden on edges. For a chewier cookie bake for 12 minutes. For a crispier, more golden cookie bake for 13-15 minutes.

Remove from oven and place on cooling rack until cool.

SHOPPING LIST

Butter

Sugar

Eggs

Vanilla Extract

Salt

Baking Soda

All-Purpose Flour