

MAKES: 40 cookies

COOK TIME: TurboChef: 6 minutes | Conventional: 12 minutes

TEMPERATURE: 350°

TOOLS: 2 sheet pans (16x20-inch), food processor, parchment paper

SUGAR COOKIES

- ½ pound (2 sticks) unsalted butter, chilled and cut in cubes
- ½ cup superfine sugar
- ⅓ cup extra fine confectioners' sugar
- ½ teaspoon fleur de sel
- 3 large egg yolks
- 2 cups plus 1 tablespoon sifted flour
- Bright white sparkling sugar

1. Select “Bake” on the CookWheel. Select “Cookbooks” followed by “Cooking with Guenter Seeger,” “Desserts,” and “Sugar Cookies.” Press “Start” to preheat the oven.
2. In a food processor fitted with the steel blade, blend the butter, superfine and fondant sugars and salt.
3. Add 2 egg yolks and blend again. With a spatula push the ingredients down. With machine off, add the flour. Pulse just to blend thoroughly. Do not over mix.
4. Turn onto work surface and form into a cylinder, about 21 inches long; handle the dough as little as possible. Cut cylinder in half, wrap in plastic, and chill on a sheet pan for at least 1 hour and up to 24 hours.
5. Once chilled, cut the dough through the plastic into ½-inch slices and remove plastic. Place 20 cookies 1 inch apart on a sheet pan lined with parchment paper. Chill for 20 minutes.
6. Brush the tops of cookies with the remaining egg yolk and sprinkle with the sparkling sugar. Turn over and repeat.
7. Place sheet pan in the oven and press “Start.” Bake 6 minutes. Remove from the oven and transfer parchment paper with cookies to cooling rack.
8. Select “Done Cooking This Dish” followed by “Cook Another.” Place second sheet pan of cookies in the oven, press “Start,” and bake 6 minutes. Remove from oven. Transfer parchment paper with cookies to cooling rack.

WINE PAIRING: Moscato d’Asti