

Vanilla Bean Cookies

Yield: 24 cookies

Ingredients:

- 1 cup unsalted butter, softened
- 3 ounces cream cheese, softened
- $\frac{2}{3}$ cup sugar
- 1 teaspoon vanilla extract
- 1 teaspoon vanilla bean paste
- $\frac{1}{2}$ teaspoon kosher salt
- 2 cups all-purpose flour

For the glaze:

- 1 $\frac{1}{2}$ cup confectioners' sugar
- 3 tablespoons milk
- 1 $\frac{1}{2}$ teaspoons vanilla bean paste
- *to make glaze, whisk together until very smooth - no lumps. If glaze is too thick, add a splash of milk. If it's too thin, add more sugar.*



Steps

- Step 1:** In the bowl of an electric mixer fitted with paddle attachment, combine butter, cream cheese and sugar until smooth and fluffy. Add the vanilla extract and vanilla paste and blend again until incorporated. Scrape down the sides of of the bowl.
- Step 2:** Add the salt and flour and stir until combined. Make sure you stop often to scrape down the sides and bottom of the bowl.
- Step 3:** Get two pieces of parchment paper. Divide the dough in half on each sheet of parchment paper. Shape each half into a 7-inch logs then use the paper to wrap the dough. Chill for about 5 hours.
- Step 4:** Preheat oven to 350°F. Line two baking sheet pans with parchment paper.
- Step 5:** Slice the dough logs into $\frac{1}{4}$ - $\frac{1}{2}$ -inch slices (depending on if you like thicker cookies) and place slices on prepared pans leaving 1-inch space apart. Bake for 10-14 minutes or until the edges just start to turn golden brown (this also depends on how thick you sliced the cookies) - be careful not to over bake.
- Step 6:** Cool on a sheet pan for a few minutes before transferring them to wire racks to cool completely. Once fully cooled, drizzle or spread glaze over cookie tops. Allow to dry before serving.