

# Vanilla Wafer Cookies

**Yield:** about 80 vanilla wafer cookies

## Ingredients:

- 1 stick butter, softened
- 1  $\frac{2}{3}$  cup powdered sugar, sifted
- 3 large egg whites, at room temperature
- 1 large egg, at room temperature
- 2 teaspoons vanilla extract
- 1  $\frac{1}{3}$  cups all-purpose flour
- $\frac{1}{4}$  teaspoon kosher salt



## Steps

- Step 1:** Preheat the oven to 350°F and line 3 baking trays with parchment paper.
- Step 2:** Using a stand mixer or electric hand mixer, cream the softened butter on high speed for 2 minutes.
- Step 3:** Add in the powdered sugar and continue creaming until the mixture is light and fluffy and there are no lumps, for about 3 minutes.
- Step 4:** Slowly add in the egg whites and whole egg and mix until smooth. Lastly, add the vanilla. (If the mix curdles, give it a good whisk to bring it back together.)
- Step 5:** Once combined, add the flour and salt and mix until it just comes together. Ensure that you don't overmix. The batter will be somewhat soft.
- Step 6:** Place the batter in a piping bag fitted with a medium pastry tip. Pipe it in even mounds onto baking trays (roughly 2 teaspoons.) Keep cookies about 1  $\frac{1}{2}$ -inches apart as the batter will spread when baked.
- Step 7:** Place the trays in the oven and bake for about 15-18 minutes or until golden. Rotate the trays as needed.
- Step 8:** Once cooled, store in an airtight for up to 7 days. Serve once finished.