

French Valentine Butter Cookies



Make these delicious cookies for your valentine!

Bakers Buzzin'
CHILDREN. LOVE. COOKING.



Ingredients

- 1 cup butter (2 sticks), softened to room temperature
- 1 1/2 cups confectioners sugar
- 1 egg
- 1 tsp vanilla or lemon extract
- 2 1/2 cups all purpose flour
- 1 tsp baking soda
- 1 tsp cream of tartar



Instructions

- With an adults help, preheat oven to 350 degrees Fahrenheit
- In a medium bowl, whisk together the flour, baking soda and cream of tartar. Set aside.
- Add the butter and confectioners sugar to a large bowl.
- Cream the butter and sugar together using an electric mixer on medium speed until the mixture is light and fluffy (about 2 minutes).
- Crack the egg into a separate bowl and check for any shells.
- Add the egg and vanilla to the butter mixture and beat until well blended.
- Add the flour mixture to the butter mixture and beat until combined.
- Cut the dough in half. Wrap half in plastic wrap and set aside.
- If working with a partner, cut the remaining dough in half, so each partner can roll out their dough.
- Roll out the dough on a floured mat. Do not make it too thin! It should be about as thick as a pancake.
- Dip a heart shaped cookie cutter in flour, then press into the dough. Try to make your next cookie as close as possible to the others so you have less wasted dough!
- Transfer the cookies to an ungreased cookie sheet and bake for 7 - 9 minutes.
- If you are making a cookie pop, lay your cookie on top of a cookie pop stick on the pan. No need to press down, the cookie will bake onto the stick.
- Remove from the oven and allow to cool.
- Use strawberry frosting or fruit jam for sandwich cookies or tinted royal icing to decorate your cookie pops. Get creative and enjoy!