

Everything Cookies

Recipe By *Cook Up a Wedding*



Cooking and Prep:  30
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Serves:  15

Contains:   

Preference: Parve

One cookie, infinite possibilities...

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (10)

Main ingredients

- 2 cups all-purpose flour
- 1/2 teaspoon **Haddar Baking Powder**
- 1 and 1/2 sticks (3/4 cup) unsalted margarine, softened (use soy-free, if needed)
- 1 cup sugar
- 1 large egg

1/2 teaspoon Gefen Vanilla

Garnish

coarse or sanding sugar, *or*

melted chocolate, *or*

sprinkles, *or*

frosting

Start Cooking

For the Cookies

Yields about 4 dozen cookies.

1. Whisk together flour and baking powder in a small bowl.
2. Beat together margarine and sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 3 minutes in a standing mixer or 6 with a handheld. Beat in egg and vanilla. Reduce speed to low, then add flour mixture and mix until just combined.
3. Put oven racks in upper and lower thirds of oven and preheat oven to 375°F (190°C).
4. Form cookie dough into logs. With a heavy knife, cut 1/8- to 1/4-inch-thick slices from the logs and arrange on two large, ungreased baking sheets, placing slices about 1 inch apart. (Chill the remainder of the log, wrapped in plastic wrap, until ready to be baked.) If garnishing with coarse sugar or sprinkles, add now.
5. Bake cookies, switching position of sheets halfway through baking, until edges are golden, 12–15 minutes total. Cool on sheets for 3 minutes, then transfer with a metal spatula to racks to cool completely. Form remaining dough into cookies and cook on the cooled baking sheets.

Note:

Dough log can be chilled up to five days or frozen, wrapped in a double layer of plastic wrap, one month. If frozen, thaw dough in refrigerator just until it can be sliced. Cookies keep — layered between sheets of wax paper or Gefen Easy Baking Parchment — in an airtight container at room temperature for one week.

Variation:

Use this recipe as the basis for elegant desserts: [Linzer Torte Cookies](#), [Pecan Caramel Crunch Cookies](#), [Chocolate Drizzle Cookies](#).