

## Bakery-Style Butter Cookies

<http://userealbutter.com/2022/01/25/bakery-butter-cookies-recipe/>  
from [Smitten Kitchen](#)

1 cup (8 oz.) unsalted butter, softened  
2/3 cup (135 g) granulated sugar  
2 large egg yolks  
1/2 tsp fine sea salt  
1 tsp vanilla extract  
1/2 tsp almond extract (optional), use 1/4 tsp for more subtle almond flavor  
grated zest of a lemon (optional)  
2 cups (260 g) all-purpose flour  
1/2 cup jam, flavor of your choice  
1 cup sprinkles or chopped nuts or shredded coconut  
12 oz. dark chocolate chips or chopped dark chocolate

Preheat oven to 350°F. Line 2 large baking sheets with parchment paper. Beat the butter and sugar together until light and fluffy. Beat in the egg yolks, sea salt, vanilla extract, almond extract (if using), and lemon zest (if using). Mix the flour into the dough until just combined. Fill a pastry bag fitted with a large (1/2-inch wide) star tip. Deb uses an Ateco 866, I prefer the Ateco 827 which has fewer teeth. Pipe 2-inch long segments 1-inch apart on the lined baking sheets, snipping the end with scissors or a knife because the dough is quite stiff.

If your dough is too stiff to pipe, you can: roll the dough into 1/2-inch diameter logs, cut the dough into 2-inch pieces and set them 1-inch apart on your baking sheets, and press ridges along the length of the dough with fork tines.

Bake 11-13 minutes (14 minutes for my oven) until the cookies turn golden at the edges. Cool completely on the baking sheets. Pair the cookies by size. Pipe or spoon a little jam on the flat side of a cookie and sandwich it with its partner cookie. Repeat for remaining cookies. Melt or temper your chocolate. Dip one end of a sandwich cookie in the chocolate, allowing the excess to drip off for a few seconds before rolling the chocolate end of the cookie in sprinkles or chopped nuts or coconut. Place the cookie on silpat, parchment, or wax paper to set. Repeat for remaining cookies. Keeps at room temperature in an airtight container for about a week. Makes about 3 dozen cookies.