

MOMMA BLYSS COOKIE DOUGH

Yield: makes approx 2-3 dozen cookies (depending on size)

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Ingredients:

- 1 cup butter
- 3 eggs
- 4 cups flour (a little less)
- 2 cups sugar
- 1 tsp salt
- 1 tsp almond
- 2 tsp vanilla
- Add heavy cream or sweetened condensed milk to adjust consistency

Instructions:

1. Cream butter in stand mixer with paddle attachment on medium speed for 1-2 minutes.
2. Turn the mixer down to low speed and slowly add the sugar a cup at a time - occasionally stopping to scrape the sides of the bowl down.
3. Once all of the sugar has been added, turn the mixer on medium speed and allow the butter and sugar mixture to whip for 1-2 minutes.
4. Stop and scrape down the sides of the bowl, add the eggs one at a time while the mixer runs on low speed.
5. Continue to mix on low until evenly incorporated. Add the vanilla, almond and salt.
6. Add the flour $\frac{1}{2}$ cup at a time while the mixer continues on low speed.
7. Once all the flour has been added, you can adjust the consistency of the dough by adding a small amount of cream or sweetened condensed milk.
8. Cover the dough and allow to chill in the fridge for 1-2 hours. When you're ready to cut your shapes, preheat oven to 350 degrees.
9. Divide your dough in half and lightly flour your work surface.
10. Place one half of the dough on your floured surface and lightly flour the top of the dough before rolling it out. Roll to approx $\frac{1}{4}$ inch thick and cut shapes while dough is still slightly chilled.
11. Place cut shapes on parchment lined cookie sheet and bake approx 8-10 minutes.
12. Gather dough scraps and reroll, flouring as needed.

NOTES:

- Baked cookies should be stored in airtight container and used within 3-5 days. OR baked cookies can be stored in airtight container and frozen for up to 4 weeks.