Melting Moments

Light, crisp and buttery, with a dusting of powdered sugar.



MAKES

15 cookies

TIME

Prep 10 min; bake 12-14 min

TOOLS

1 tbsp scoop; mixer; lined baking sheet

BAKER'S NOTE

Spoon and level flour, cornstarch and sugar. Use powdered sugar that contains cornstarch.

Ingredients

1/2 cup (113g) unsalted butter, softened
1/4 cup (30g) powdered sugar, plus more for dusting
3/4 cup (96g) all-purpose flour
1/4 cup (32g) cornstarch

How to Make It

1. Line a large baking sheet with parchment or a silicone baking mat. Beat butter and powdered sugar on high until light and fluffy, stopping to scrape the bowl several times.

2. Add flour and cornstarch. Mix on the lowest speed just until a dough forms, or fold in by hand with a spatula if your mixer has no gentle setting.

3. Scoop 1 tablespoon of dough per cookie. Roll into smooth balls and place at least 1 inch apart. Do not flatten; for a light pattern, gently mark tops with a fork without pressing the balls flat.

4. Heat oven to 350°F (177°C). Refrigerate the shaped cookies only while the oven preheats, to prevent softened dough spreading too much. If chilled longer than 30 minutes and completely hard, let the balls soften back to room temperature before baking.

5. Bake 12-14 minutes, until edges just start to color. Keep the cookies pale. Let cool completely on the baking sheet, then dust with powdered sugar before serving.

Serving & Storage

Store cooled cookies airtight in a cool, dry place up to 4 days. Freeze undusted cookies up to 1 month; thaw in the sealed container and dust before serving.

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