

Here is a great cookie recipe from Pierre Herme. I currently am working on a project with the State of Wisconsin, several cheese makers and UW Madison on Grass based dairy products including butter, (my favorite), artisan cheeses, etc. We are looking at how it cooks and tastes differently and the UW is looking at the different chemical/physical properties it has. We all are finding out about it's unique tastes, nutrition and other benefits found in grass fed dairy products. It's funny how this old way of raising cows can and is producing some of the top cheeses and butters in the world. Give this recipe a try and let me know what you think.

Breton Sand Cookies

Yield: 25 Oven: 325 Bake: 12-15 minutes

Amt.	Unit	Ingredients
2 1/3	cups	All purpose flour
1	tbsp.	Baking powder
8	oz.	Unsalted Grass fed butter, softened
3/4	cup	Sugar
2	tbsp.	Sugar
1	tea.	Salt
5	ea.	Egg yolks, free range, lightly beaten

Method:

1. Sift flour and baking powder together; set aside.
2. Working with a mixer fitted with a paddle, cream the butter until it is soft and smooth.
3. Add sugar in a slow, steady stream, followed by the salt, and continue to beat; scrape bowl as needed.
4. Continue whipping for about 3 minutes or until mixture is light and creamy. Add eggs, mix 1 minute.
5. Remove bowl from mixer and, working with a rubber spatula, fold in sifted dry ingredients; do not overwork.
6. Divide the dough in half and, working on a smooth (marble) surface, mold each half into a log about 1 1/2" in diameter and 8" long.
Cookie is going to be baked in a muffin tin and should be about 1/4-1/3" smaller.
Diameter of bottom of tin should be 1/4-1/3" larger than cookie.
7. Wrap with double thickness plastic wrap and chill for 4 hours and up to 2 days. Can also be frozen.
8. Cut cookies about 1/3-1/2" thick and lay in muffin tin. Make sure muffin tin is 1/4"-1/3" larger than cookie.
9. Bake 12-15 minutes until they are just firm. They should be pale, but don't let them brown.
10. Transfer to rack and let cool.