INGREDIENTS YOU’LL NEED
2 1/8 sticks room temperature salted butter
1 1/2 teaspoons vanilla extract
1 beaten egg for an egg wash
Sea Salt

DIRECTIONS
- Beat butter until light and fluffy
- Add in the vanilla extract and continue to beat
- Pour the first half of the jar into the butter mixture, leaving the flour in the jar
- Beat on medium until everything is incorporated, scrape down the sides
- Add in the flour and beat on low until mixed
- Separate dough in half and use your hands to shape two 2” round logs of dough on parchment paper
- Refrigerate for 2 hours
- Preheat the oven to 350 degrees
- Brush the dough logs with beaten egg
- Cut each log into 1/2” thick rounds and place on cookie sheet lined with parchment paper
- Bake for 12-15 minutes
- Sprinkle with sea salt and:

Enjoy!