

TARTLET MOLDED COOKIES

(adapted from [The Art of the Cookie](#))

200g all-purpose flour

1 teaspoon baking powder

½ teaspoon salt

1/2 cup (113g) unsalted butter, at room temperature

150g granulated sugar

1/2 large egg (whisk and add about half, no need to be too precise)

1 teaspoons vanilla extract

1 tablespoon heavy cream

softened butter to coat tins

pink, red and white sanding sugar

In a bowl, whisk together the flour, baking powder, and salt. In a large bowl, using an electric mixer on medium-high speed, beat the butter and sugar until light and fluffy, 2—3 minutes. Add the egg, cream and vanilla and beat on low speed until the egg is completely incorporated. Beating on low speed, slowly add the flour mixture and continue to beat until almost incorporated.

Press the dough into a disc, wrap tightly in plastic wrap, and refrigerate until firm, at least 1 hour or up to overnight.

Coat the tartlet tins of your choice with softened butter using a brush. Shower them with sanding sugar to form a layer at the bottom and edges. Place the tins on a baking sheet. Press a ball of dough in the tin, filling each 3/4 of the volume.

Bake at 350F until set but not getting too much color, 15 to 18 minutes. Let the cookies sit in the tartlets for five minutes then remove gently using a small spatula if needed to help. Tapping the tins should work fine. Careful, they stay hot for a while.