

White Chocolate Sugar Cookies

4 oz white chocolate

1 tbsp coconut oil

1 1/2 sticks (3/4 cup) unsalted butter, softened

1 cup granulated sugar

1 large egg, at room temperature

1 tbsp vanilla

1/4 tsp salt

3 cups all purpose flour

Preheat your oven to 350F.

Over a double boiler, melt the white chocolate with the coconut oil. Set aside to cool.

In the bowl of an electric mixer fitted with the paddle attachment, cream together the butter, sugar, and white chocolate until pale and fluffy (the chocolate can still be fairly warm, especially if the butter isn't 100% soft—just make sure the bowl is cool to the touch and the mixture is smooth before moving on to the next step).

Add the egg and vanilla and beat until well combined, scraping down the bowl if necessary.

Add the salt and flour and stir until just mixed. You might have to stir a bit by hand or even turn the dough out and knead it lightly to get it to pull together into a ball.

If you have impatient children baking with you, you can roll this out immediately between two layers of plastic wrap and cut shapes. If not, chill for about a half an hour. Either way, the dough will need chilling between the first roll and the second. (Always roll out between plastic wrap. Don't add unnecessary flour or powdered sugar to the mix. I mean, you *can*, but it won't be the same, and each batch will be slightly different from the last.)

Bake cookies at 350F for about 15 minutes, depending on their size and how crisp you like them. I like to pull mine out before the edges are brown. With this recipe (and a medium to small cookie cutter) this will still produce a nice, crisp cookie with a short texture.

Frost with royal icing, plain water icing, or my favorite—more melted white chocolate (4 oz melted with 1 tbsp coconut oil, as above, though you might need to double or even triple that depending on your icing technique). Top with flaked coconut, crushed peppermint, sprinkles, sanding sugars, chopped nuts or nut brittles. You could add citrus zest to the dough, or sub maple extract for the vanilla (though maybe a little less?) or add lavender or rosemary or five spice. Just thinking about the possibilities makes me want to get baking. It's a blank canvas, so go crazy!