

Frosted Vanilla Cookies

Makes Four Dozen

Cookies:

1 Cup Unsalted Butter
1 T Vanilla Bean Paste
½ Cup Granulated Sugar
½ Cup Powdered Sugar
1 Egg
2 Cups All-Purpose Flour
½ t Baking Soda
½ t Cream of Tartar
¼ t Salt
1 Cup Finely Chopped Walnuts
1 Cup Granulated Sugar for rolling

Frosting:

1 T Vanilla Bean Paste
⅓ Cup Half and Half
2 T Unsalted Butter
2 Cups Powdered Sugar



Heat oven to 375 degrees. In the bowl of a mixer fitted with the paddle attachment, combine butter and vanilla bean paste on medium-high speed until smooth. Add ½ cup granulated sugar, powdered sugar and egg and continue mixing until combined. Reduce speed and add flour, baking soda, cream of tartar and salt. Mix until combined. Add walnuts and continue mixing until combined.

Roll dough into one inch balls, roll balls in sugar and place on a baking sheet fitted with parchment paper or a silpat. Bake for 9 minutes or until just beginning to brown. Place baked cookies on a cooling rack until completely cool.

In the bowl of a mixer fitted with the whisk attachment, combine all frosting ingredients and beat at medium speed until smooth. Frost each cooled cookie with one teaspoon of frosting.