



ANSON MILLS

Benne Butter Cookies

Yield

22 (3½-inch) cookies

Time

10 minutes to make, 20 to bake

Equipment *Mise en Place*

For this recipe, you will need a digital kitchen scale, a stand mixer with the flat-beater attachment, a rubber spatula, a mixing bowl, a whisk, a liquid measuring cup, a fork, two heavy baking sheets, parchment paper, wooden skewers or toothpicks to decorate the cookies, a metal spatula, and a wire cooling rack.

Ingredients

5 ounces (10 tablespoons) unsalted European-style butter, room temperature
4 ounces (½ cup packed) light brown sugar
5 ounces (about 1 heaping cup) Anson Mills Colonial Style Fine Cloth-Bolted Pastry Flour, or
an equal amount *by weight* of unbleached all-purpose flour
2.5 ounces (10 tablespoons) Anson Mills New Crop Heirloom Bennecake Flour
½ teaspoon fine sea salt
¼ teaspoon baking powder
1 large egg
1 scant tablespoon milk
1 teaspoon vanilla extract

Directions

1. Beat the butter in the bowl of a stand mixer fitted with the flat-beater attachment until light and fluffy, about 2 minutes. Scrape down the bowl with a rubber spatula. With the mixer running on medium-low speed, add the sugar, then increase the speed to medium-high and beat until the mixture is light and aerated, about 3 minutes, scraping down the bowl once or twice. Meanwhile, turn the flour, bennecake flour, salt, and baking powder into a medium mixing bowl and whisk to combine. Crack the egg into a liquid measuring cup. Add the milk and vanilla and beat lightly with a fork until combined.
2. With the mixer running on low speed, add the egg mixture 2 tablespoons at a time, beating between additions, and scraping down the bowl once or twice. With the mixer running on low speed, add the dry ingredients and mix until completely incorporated. Detach the bowl from the mixer and scrape down the sides. The dough will be quite soft. Cover the bowl with plastic wrap and refrigerate for 10 minutes.

3. Adjust an oven rack to the middle position and heat the oven to 350 degrees. Line 2 baking sheets with parchment paper.

4. Using a digital kitchen scale, weigh out twenty-two 0.8-ounce bits of dough, roll each bit lightly between your palms into a ball, and arrange them on the prepared baking sheets, spaced evenly apart. (If you do not have a scale, pull off and roll bits of dough to form 22 evenly sized balls, each one slightly smaller than a golf ball.) Flatten the balls slightly with moistened palms and press decorative prints onto the surface with a fork and wooden skewer or toothpick. Bake 1 baking sheet at a time until the cookies are light brown on the tops and deep golden on the bottoms, about 15 minutes, rotating the pan from front to back halfway through. Slide the parchment paper with the cookies onto a wire rack and let cool for 15 minutes, and then transfer the cookies directly to the rack to finish cooling. Meanwhile, bake the remaining tray.