



## ANSON MILLS

### **Crumiri (Cornmeal Butter Cookies)**

#### **Yield**

About 4 dozen cookies

#### **Time**

About 1 hour of active time, plus at least 1 hour of chilling time

#### **Baking Notes**

Put a slight chill on this dough and it becomes utterly pliant, like Play-Doh. No need to coarsen its crumb with a storm of flour or beat it up with multiple rollouts. It's worth the effort to shape these cookies with care.

#### **Equipment Mise en Place**

For this recipe, you will need a digital kitchen scale, a mixing bowl, a whisk, a stand mixer with the flat-beater attachment, a rubber spatula, three baking sheets, and parchment paper. A ruler might come in handy and a fine-mesh sieve works best when sifting the confectioners' sugar.

#### **Ingredients**

7 ounces (1<sup>1</sup>/<sub>3</sub> cups plus 2 tablespoons) unbleached all-purpose flour or an equal amount *by weight* of Anson Mills Colonial Style Fine Cloth-Bolted Pastry Flour  
5 ounces (1 cup) Anson Mills Antebellum Fine Yellow Cornmeal  
Scant 1/2 teaspoon fine sea salt  
8 ounces (16 tablespoons) unsalted European-style butter, room temperature  
5.25 ounces (3/4 cup) superfine sugar  
1 large egg  
1/2 teaspoon vanilla extract  
1/4 teaspoon almond extract  
3.5 ounces (1 sifted cup) confectioners' sugar

#### **Directions**

**1.** Turn the flour, cornmeal, and salt into a medium mixing bowl and whisk to combine. In the bowl of a stand mixer fitted with the flat-beater attachment, beat the butter on medium speed until light and fluffy, about 2 minutes. Scrape down the bowl. Add the sugar and beat on medium speed until the sugar has dissolved and the mixture is light and aerated, about 3 minutes, pausing once to scrape down the bowl. With the mixer running on low speed, add the egg and the vanilla and almond extracts; beat until incorporated, then add the dry ingredients and mix on low speed just until the mixture forms a cohesive dough. Detach the bowl from the mixer and give the dough a few turns with a rubber spatula.

**2.** Cover the mixing bowl with plastic wrap and refrigerate the dough for about 1 hour (longer refrigeration is fine, but the dough will require a short time at room temperature to soften

before shaping). When you are ready to bake, remove the dough from the refrigerator. Adjust an oven rack to the middle position and heat the oven to 325 degrees. Line 3 baking sheets with parchment paper.

**3.** Tape a sheet of parchment paper to the work surface to keep the dough from sticking as you shape it. Working 4 or 5 at a time, break off small bits of dough with your fingers and roll them into 1¼-inch balls (0.5 ounce in weight, or about the size of a shell-on hazelnut) lightly between the palms. Roll each ball on the parchment paper into a skinny snake, 4 inches long, and untapered on the ends. If the dough becomes too soft, flour your hands very lightly. Grasping the ends lightly, lift each dough snake onto a prepared baking sheet, bending it into a U to create a horseshoe shape; space the cookies about 2 inches apart. You should end up with a total of about 48 cookies.

**4.** Bake the cookies one baking sheet at a time until golden brown on the edges and bottoms, about 20 minutes, rotating the pan from front to back halfway through the baking time. Let the cookies cool completely on the baking sheet, and then sift confectioners' sugar over them, turning to coat the bottoms as well.