



Ted L's Biscuit Cookies

Recipe By MARC and ANGELA RYAN

SERVES: 10

INGREDIENTS:

- ☐ 1 cup unsalted Irish butter, softened
- ☐ 2/3 cup granulated sugar
- ☐ 1 tbsp. granulated sugar
- ☐ 1 tsp. pure vanilla extract
- ☐ 3/4 tsp. Kosher salt
- ☐ 2 cups all-purpose flour

DIRECTIONS:

- ☐ 1. Preheat the oven to 325°F. Place the oven rack in the middle position.
- ☐ 2. Line an 8×8 baking pan with parchment paper. Leave a 1-inch overhang on each side of the pan. Set to the side.
- ☐ 3. In a large bowl, mix, using a hand mixer, butter, sugar, vanilla, and kosher salt on low speed until ingredients begin to blend. Once combined, increase to medium speed for 2 minutes, ensuring the dough is smooth and creamy.
- ☐ 4. Slowly add the flour while mixing on low power until the dough is moist and crumbly.
- ☐ 5. Place dough in a pan and spread evenly. Cover the dough with plastic wrap and lightly press with a spatula to flatten.
- ☐ 6. Using a fork, gently pierce the entire surface of the dough so that they are evenly spaced. Place in the freezer for 15 minutes.
- ☐ 7. Remove from the freezer and remove plastic wrap. Bake for 30 to 35 minutes until the surface and edges are golden brown.
- ☐ 8. Take the cookies out of the pan using the paper overhang. Place on a wire rack. Cool for 5 minutes. While still warm, Sprinkle 1 tbsp. of granulated sugar evenly over the surface of the dough.
- ☐ 9. Use a knife to cut the cookies into long rectangles to fit the iconic pink pastry box.

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