

CORNMEAL COOKIES

SERVES 8

ACTIVE TIME: 20 MIN START TO FINISH: 2 1/4 HR (INCLUDES COOLING)

These crumbly, not-too-sweet cookies, which echo the clean corn flavor of polenta, are delicious dipped in a pool of basil-lime granita or a demitasse of strong espresso—or all on their own.

1 cup yellow cornmeal (not stone-ground)
3/4 cup all-purpose flour
1/2 tsp salt
7 Tbsp unsalted butter, softened
1/3 cup sugar
3/4 tsp pure vanilla extract
1 large egg plus 1 large egg yolk

- Preheat oven to 350°F with rack in middle.
- Whisk together cornmeal, flour, and salt. Beat butter, sugar, and vanilla with an electric mixer at medium speed, scraping down side of bowl occasionally, until pale and fluffy, about 5 minutes. Beat in egg and yolk until combined well. Reduce speed to low and add cornmeal mixture in a slow stream, mixing until just combined. Form dough into a 5-inch square and chill, wrapped in plastic wrap, until firm, about 30 minutes.
- Roll out dough on a lightly floured surface with a lightly floured rolling pin into a 7-inch square (1/2 inch thick). Score dough in one direction with tines of a fork. Following scored marks, cut into 8 equal strips, then cut strips in half to form rectangles.
- Bake on an ungreased baking sheet until bottoms of cookies are pale golden, 15 to 18 minutes. Transfer to a rack to cool completely, about 1 hour.

COOKS' NOTE: Cookies can be made 1 day ahead and kept in an airtight container at room temperature.