

VANILLA THINS

Makes about 30 cookies

Active time: 20 min Start to finish: 1½ hr

**½ stick (¼ cup) unsalted butter,
softened**

¼ cup sugar

⅛ teaspoon salt

1 large egg

½ teaspoon vanilla

**¼ cup plus 1 teaspoon
all-purpose flour**

- Preheat oven to 350°F.
- Beat butter, sugar, and salt with an electric mixer at moderately high speed until pale and fluffy, about 2 minutes. Add egg and vanilla and mix at low speed until just combined. Add flour and mix until just combined.
- Drop level teaspoons of batter about 3 inches apart on buttered baking sheets. Bake cookies in batches in middle of oven until just golden around edges, 6 to 8 minutes. Cool on baking sheet on a rack 1 minute, then transfer with a metal spatula to rack.