

# 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