

Vanilla Diamant Cookie

Chef Dallas

Butter, soft	267	gram
Powder Sugar	107	gram
Vanilla Bean Scraped	0.5	each
AP Flour	300	gram
egg yolk- not for dough	1	each
granulated sugar- not for dough	100-150	gram

Yield 18 1/2" sliced cookies

Method

Creaming Method

Place a little flour on the table and

Roll into 1 log the width of a piece of parchment

Roll the parchment paper around log

Place in cooler to chill for approximately an hour

Take out of cooler and brush with 1 egg yolk

Roll in granulated sugar

Slice into 1/2" pieces and place onto parchment lined tray

Bake at 350F in rotating oven for approximately 20-25 minutes