

Butter Cookies From Brittany/ Petites Galettes Bretonnes

Yield: 4 dozen 2.25" cookies if rolled thin; 12 to 15 cookies if rolled thick.

Ingredients:

- 250 grams of all purpose flour + more for dusting
- 150 g of sugar
- 10 g baking powder (oh, OK, that's 2 teaspoons baking powder)
- 1 large pinch of salt (omit salt if you are using salted butter)
- 75 g of cool butter, cut in small pieces
- 1 large egg, beaten
- 15 ml of milk (more if needed). Oh, OK, that's 1 tablespoon
- for the egg wash: 1 small egg yolk, beaten with a little water

Instructions:

1. In a large bowl, mix flour, sugar, baking powder, salt. Add the butter, and incorporate it into the flour mix using your finger tips until the dough looks like corm meal. Make a well in the middle, and add the egg. Stir in with your finger tips, and then mix with your hands until the dough comes together. Roll into a ball, and let rest for 15 to 30 minutes, in a bowl covered with a clean wet & wrung out tea towel.
2. Generously flour your work area. Halve the dough if you plan to make lots of cookies (it's easier to handle that way), dust more flour on top and roll out as thin or thick as you wish. Cut out the cookies, and lay on a baking sheet, lined with parchment paper if preferred. Gather the trimmings, press them together, and roll out to cut more cookies. And again. Do the same with the remaining dough, if any.
3. Chill the cookies for 15 minutes.
4. Preheat oven to 350 F (175 C). Hold a fork vertically and use the tines to draw 2 half circle of the cookies (Watch out! don't pierce through those thin cookies!). Brush tops with egg wash.
5. Bake for 15 to 20 minutes (maybe a little longer if the cookies are thick) until the cookies have puffed a little and are golden. Rotate the cookie sheets mid-way if you are using 2 cookies sheets.
6. Remove cookies to a wire rack and let cool: they will crisp when cooling. Keep up to a week at room temperature in a tin. (See if you can make them last that long!)

*Originally Posted on [Rappahannock Cook & Kitchen Garden Blog](http://www.laughingduckgardens.com/ldblogger.php/2009/04/03/butter-cookies-from-brittanybutter-cookies-from-brittany/) on April 3, 2009
<http://www.laughingduckgardens.com/ldblogger.php/2009/04/03/butter-cookies-from-brittanybutter-cookies-from-brittany/>*