**Irish Butter Cookies**

Ingredients:

225g unsalted butter (room temperature),

100g granulated sugar,

1 teaspoon vanilla extract,

280g all-purpose flour,

60g cornstarch,

1/4 teaspoon salt

Method:

Step 1: Prepare the Dough

1. Preheat your oven to 180°C and line two baking sheets with parchment paper.

2. Cream the butter and sugar using the beater attachment:

- Add 225g of Irish unsalted butter and 100g of granulated sugar to the mixing bowl.

- Start your mixer on speed 2 for 1 minute to incorporate the ingredients.

- Increase to speed 4 and cream for 3-4 minutes, until the mixture is light and fluffy.

3. Add 1 teaspoon of vanilla extract and mix on speed 2 for 30 seconds until combined.

4. Mix the dry ingredients:

-In a separate bowl, whisk together 280g all-purpose flour,60g cornstarch, and 1/4 teaspoon of salt.

5. Add dry ingredients to wet: Gradually add the dry ingredients to the butter-sugar mixture, while the mixer is on speed 2.

- Continue mixing for about 1-2 minutes, until a soft dough forms. Scrape down the sides of the bowl as needed.

- Be careful not to overmix.

Step 2: Shape the Cookies

1. Scoop the dough using a tablespoon, roll it into small balls, and place them on the prepared baking sheets. Leave about 2 inches between each ball.

2. Gently flatten each ball using the back of a fork or the bottom of a glass, leaving light marks on the top.

Step 3: Bake the Cookies

1. Bake for 12-15 minutes, or until the edges are just turning golden, while the centers remain pale.

2. Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

Optional Finishing Touches: For extra flavors: You can dust the cookies with powdered sugar or dip them in melted chocolate.