



Butones- (Buttons)

Ingredients:

2 cups sifted all - purpose flour, plus more for work surface
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 cup (1 stick) unsalted butter, softened
1 cup granulated sugar
1 large egg
1 teaspoon pure vanilla extract
Gel - paste food coloring in pink and green
Sanding sugar, for sprinkling



Directions:

Whisk together flour, salt, and baking powder in a large bowl; set aside. Put butter and granulated sugar into the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until pale and fluffy. Mix in egg and vanilla. Reduce speed to low. Add flour mixture; mix until combined. Divide dough into thirds. Knead pink food coloring into 1 piece and green into another. Shape all 3 pieces into disks. Wrap disks in plastic wrap, and refrigerate until firm, at least 1 hour. Preheat oven to 325°. Remove 1 disk from refrigerator; let stand at room temperature until slightly soft, 5 to 10 minutes. Roll out dough on a piece of lightly floured parchment to a 1/8 - inch thickness, dusting with flour as needed. Cut out circles with a 1 3/4 inch round cutter, then lightly press with a 1 1/2 inch round cutter. Make button holes with a skewer. Reroll scraps, and cut. (If dough becomes too soft, refrigerate 10 minutes). Repeat with remaining dough. Space 1 1/2 inches apart on baking sheets lined with parchment paper. Sprinkle with sanding sugar. Rotating halfway through, bake 16 to 18 minutes or until edges are golden. Transfer to wire racks; let cool completely. Cookies can be stored in airtight containers at room temperature up to 1 week.