

Vanilla Wafers *(Joy of Baking)*

Makes about 60 5-cm cookies

- 113 g unsalted butter, at room temperature
- 200 g granulated white sugar
- 2 tsp vanilla extract
- 1 large egg, room temperature
- 1 T cream
- 130 g all-purpose flour
- 60 g cake flour
- ½ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt



1. Preheat your oven to **180°C**. Line two baking pans with parchment paper.
2. In the bowl of an electric stand mixer, fitted with the paddle attachment, beat the **butter** until creamy.
3. Add the **sugar** and **vanilla** extract and beat on medium high speed until light and fluffy (**about two to three minutes**).
4. Add the **egg** and **cream** and beat until incorporated. Scrape down the sides and bottom of your bowl as needed.
5. In a separate bowl, whisk together the **flours**, **baking powder**, **baking soda**, and **salt**.
6. Add the **flour mixture** to the **butter mixture** and beat just until incorporated.
7. Drop (*Use a spoon or an ice cream scoop*) about 10 g of the batter onto a baking sheet, spacing the cookies about 5 cm apart. With the palm of your hand, gently flatten.
8. Bake the cookies for **about 10-15 minutes**, or until they are golden brown. (*The longer you bake the cookies the more crispy they will be.*) Rotate your baking sheet front to back about halfway through the baking time.
9. Remove from oven and place on a cooling rack. Let the cookies cool for a few minutes on the baking sheet before transferring them to a wire rack to finish cooling.

The cookies can be stored in an airtight container for about five to seven days, or they can be frozen.

To make cake flour:

60 g regular minus 8 g (1 T)

Add 1 T cornstarch to regular flour

<https://www.joyofbaking.com/cookierecipes/VanillaWafers.html>