

Long Livo

Neiman Marcus Cookies

A timeless buttery cookie that’s crisp, tender, and subtly sweet.

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup confectioners sugar
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp vanilla extract
- [ ] 1/2 tsp almond extract (optional)
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt

Instructions

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a large bowl, cream the softened butter with confectioners sugar until light and fluffy, about 2-3 minutes.
3. Add vanilla and almond extract, mixing just until incorporated.
4. Sift flour, baking powder, and salt together; gradually fold into the butter mixture, being careful not to over-mix.
5. Roll dough into 1-inch balls, place on the prepared sheet, and gently flatten each ball with the bottom of a glass. Chill for 15 minutes.
6. Bake for 10-12 minutes, or until edges turn a light golden brown. Let cool on a wire rack.

Nutrition per serving

120 kcal	1 g	16 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a softer center, reduce bake time by a minute.
- A light dusting of extra confectioners sugar before baking adds a delicate sparkle.
- For a richer flavor, substitute half of the butter with browned butter.