

Panko Cookies

Ingredients:

½ c unsalted butter, room temperature

¼ c confectioners' sugar, sifted

1 tsp pure vanilla extract

1 c all purpose flour

½ c panko bread crumbs

1 cups sifted powdered sugar for coating

Instructions:

1. Preheat oven to 350 degrees F. Line a cookie tray with parchment paper
2. Cream butter, powdered sugar and vanilla until light and fluffy. Add flour and panko until blended.
3. Scoop dough onto tray. Press down slightly to flatten.
4. Bake for 7 minutes, rotate cookie sheet, and bake 7-8 minutes until bottoms are slightly browned.
5. Cool 10 minutes on baking sheet. Roll warm cookies in the powdered sugar until evenly coated.
6. Place on wire rack to cool completely before tossing again in powdered sugar.
7. Store in airtight container at room temperature.