

SWEET AND SALTY SUGAR COOKIES

INGREDIENTS

- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1/2 cup canola oil
- 1/2 cup granulated sugar, plus additional for sugaring tops
- 1/2 cup powdered sugar
- 1 large egg
- 2 t vanilla extract, or the seeds of 1 vanilla bean
- 2 cups all-purpose flour
- 1/2 t baking soda
- 1/4 t kosher salt, plus sea salt for sprinkling

DIRECTIONS:

Please Note: *This dough needs to be refrigerated for about an hour to make it more manageable*

1. Using an electric mixer, beat the butter in a large bowl on medium speed for about 1 minute. Add the canola oil. It may not fully incorporate with the butter, but that's ok. Add the granulated sugar, powdered sugar, egg and vanilla, beating on medium speed until each ingredient is completely incorporated.
2. Stir in the flour, baking soda and salt all at once using a wooden spoon or the mixer set on low.
3. The dough will be soft so you should definitely refrigerate the dough for 1 hour or freeze for 15 minutes just so it's easier to handle.
4. Preheat the oven to 350 degrees F. Line baking sheet with parchment paper, or foil, or grease generously with butter or cooking spray.
5. Dollop 1 Tablespoons of cookie dough onto the prepared cookie sheets leaving some room for them to spread. Press the dough evenly with your fingertips to 1/4-inch thickness. Generously sprinkle sugar on top of the cookie dough. Sprinkle with a sea salt. (I used fleur de sel.)
6. Bake for 8 to 10 minutes. Allow cookies cool on the baking sheet for at least 10 minutes before transferring to racks to cool completely. The cookies will keep for up to 3 days if stored in an airtight container.