

## Vanilla Wafers

### Ingredients

- ½ cup [unsalted butter](#) softened (113g)
- ⅔ cup granulated sugar (133g)
- 1 large egg room temperature preferred
- 4 teaspoons [vanilla extract](#)
- 1 ½ cups [all-purpose flour](#) (190g)
- ¾ teaspoons baking powder
- ½ teaspoon salt
- 1 Tablespoon milk
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### Instructions

1. Preheat oven to 350F and line a baking sheet with parchment paper. Set aside.
2. Combine butter and sugar in a mixing bowl and use an electric mixer to beat together until creamy and well-combined.
3. Add egg and vanilla extract and stir on medium/low speed until completely combined.
4. In a separate bowl, whisk together flour, baking powder and salt.
5. Add about half of the flour mixture to the butter mixture and stir on low-speed to combine.
6. Add milk and stir again on low speed until combined.
7. Finally, add remaining flour mixture and stir until combined.
8. Scoop dough into two-teaspoon sized scoops and drop onto prepared baking sheet, spacing cookies at least 2" (5cm) apart. Lightly flatten with damp fingertips.
9. Bake on 350F for 12-14 minutes or until cookies are light golden brown around the edges.

10. Allow to cool for 5-10 minutes on baking sheet then transfer to cooling rack to cool completely. Enjoy!