

Crumiri

1-3/4 sticks unsalted butter
3/4 cup sugar
2 large eggs
2 cups all-purpose flour
1/2 tsp. salt
1 tsp. vanilla
2/3 cup yellow cornmeal

Preheat oven to 325 F. Eggs and butter should be at room temperature.

Using a mixer, cream the butter and sugar for about 5 minutes. Add the eggs, one at a time. Add the vanilla and mix in. Mix together the flour, salt and cornmeal and add to the butter mixture.

The cookie dough will be thick. Smoosh into a piping bag fitted with a star-shaped tip (3/4" to 1").

Pipe the cookies onto parchment covered baking sheets in an overlapping oblong about 3 inches long.

Bake until the cookies are golden around the edges, anywhere from 12 to 14 minutes. Cool and freeze then dip one end in melted chocolate.