

Diamond Cookies (Pierre Hermé)

Ingrédients

- 225g of softened butter
- 100g of sugar
- 1 vanilla bean (or vanilla extract or vanilla powder)
- 1 pinch of fleur de sel
- 320g of flour

Préparation

1. When I made the strawberry tart inspired by Maxime Frédéric, I realized that among all the cookie recipes on my blog, there was no recipe for diamond cookies.
2. These little eggless, buttery, melting, crispy, vanilla-flavored cookies... in short, delicious!
3. I chose to make Pierre Hermé's recipe, perfect to my taste, so here is the ideal recipe for your coffees/teas/snacks!
4. Ingredients :I used Norohy vanilla from Valrhona : code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
5. Equipment :Perforated baking sheetPreparation time: 20 minutes + minimum 1 hour of resting + 20 minutes of bakingFor about 50 to 60 cookies depending on their size: Ingredients : of softened butter of sugar 1 vanilla bean (or vanilla extract or vanilla powder) 1 pinch of fleur de sel of flour QS of granulated sugar for baking Recipe : Mix the softened butter with the sugar, vanilla, and salt.
6. Then add the flour, and knead the dough with the palm of your hand to incorporate it well.
7. Next, shape the dough into logs about 3cm in diameter and roll them in granulated sugar before wrapping them in plastic wrap.
8. Place them in the refrigerator for at least 1 hour (you can leave them longer without any problem).
9. When you take them out of the refrigerator, cut them into pieces about 1.
10. 5cm thick.
11. Arrange them on a baking sheet lined with parchment paper.
12. Bake in the preheated oven at 170°C for 15 to 20 minutes (keep an eye on them depending on whether you prefer them more or less golden).
13. Let cool and then enjoy!