

Boss Biscuits

Keith

Adapted from Ted Lasso x Milk Bar Biscuits

Yield: 12 rectangle biscuits (cookies)

Ingredients

- 1 cup (2 sticks) unsalted butter (softened)
- ½ cup confectioner's sugar
- 3 tablespoons light brown sugar
- 3 egg yolks
- 1 teaspoon vanilla extract
- 2 cups all purpose flour
- ½ teaspoon kosher salt
- pinch of sea salt to sprinkle after baking (optional)

Instructions

Preheat oven 300°F

Spray an 8"x8" baking dish with baking spray

1. In a medium bowl, beat butter and sugars together until smooth
2. Beat in egg yolks and vanilla
3. Add flour and salt, mix just until the dough comes together. The less you mix the dough, the better
4. Press dough into an even layer in pan, cover and refrigerate for 1 hour
5. Bake at 300°F 40 to 45 minutes until a thin, golden brown layer forms on top
6. Remove from the oven and immediately sprinkle with sea salt. Cool completely before cutting into 2 even columns and 6 even rows