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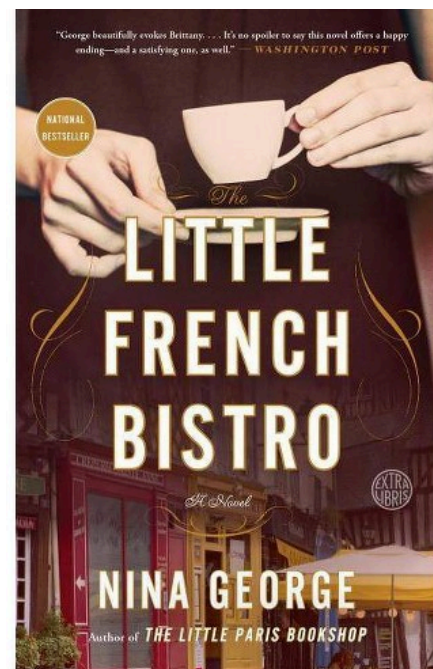


With Bev 



Little French Bistro

by Nina George



A fun little book to get through a relaxing spring weekend. Meet Marianne, she is a middle age woman and is in an unhappy place in her life.

She is married to an overbearing husband and one day has had enough. Marianne decides to leave everything behind and go find herself. She embarks on a journey as a scared timid lady; however, she finds a cast of unique characters along the way. The Author poetically describes an array of beautiful surroundings, as well as stories of friendships that are woven into a journey of self-discovery. As Marianne helps others to seek love and happiness in their lives, she unearths a strength hidden in herself.

This quick read will leave you wanting to be by open water, out in the fresh air to seek a path to walk along and encourage you to seek your inner strength!

I give this a 7/10 cookies!

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French Butter Cookies

Ingredients

- 1/2 cup + 1 tbsp granulated sugar
- 1/2 cup + 5 tbsp salted butter*
- 3 egg yolks, separated
- 1 tsp vanilla extract
- 2 cups + 2 tbsp all-purpose flour, plus more for dusting work surface



Instructions

1. Preheat the oven to 375°F (190°C). Line a baking sheet with parchment paper or a silicone mat. Beat the butter and sugar together on medium speed until light and fluffy - about 1 minute.
2. Add 2 egg yolks and the vanilla extract, and mix on medium speed until they're incorporated. Stop to scrape the bowl with a rubber spatula before resuming the mixing. Add the flour in and mix on low speed just until the dough starts to clump together.
3. Lightly flour a wooden board or counter before placing the mass of dough onto it. Use your hands to shape the dough into a big ball. Then sprinkle some flour on top of the dough before using a rolling pin to roll the dough out. Roll your dough out until it's approximately 1/4" thick.
4. Use medium round cookie cutters (2.25"/5.75 cm) to cut out round cookies from the dough. Use a sharp-edged spatula to place 12 cookies on the baking sheet, spaced out. Beat the remaining yolk in a small bowl. Use a fork to make a cross-hatch pattern on the cookies (Brush the tops of the cookies with the beaten egg yolk).
5. Bake the cookies for 12 to 15 minutes, until they're a deep golden color. Transfer the cookies to a wire cooling rack to cool completely.