



Long Livo

Neiman Marcus Cookies

A buttery, crisp-soft cookie that feels like a quiet touch of luxury, perfect for any occasion.

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Cookie Dough

- ☐ 1 cup (226 g) unsalted butter, softened
- ☐ 3/4 cup (150 g) granulated sugar
- ☐ 2 large egg yolks (optional)
- ☐ 1 tsp vanilla extract
- ☐ 2 1/4 cups (280 g) all-purpose flour
- ☐ 1/4 tsp fine sea salt

Instructions

- 1 Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2 In a large bowl, cream the softened butter and sugar together until light and fluffy, about 2–3 minutes. If using, whisk in the egg yolks and vanilla.
- 3 Sift the flour and sea salt, then gently fold into the butter mixture until just combined. Do not over-mix.
- 4 Shape the dough into 1-inch balls, place on the prepared sheet, and lightly press each with the bottom of a glass.
- 5 Bake for 10–12 minutes, until the edges turn a light golden brown. Let cool on the sheet for 2 minutes, then transfer to a rack.

Nutrition per serving

180 kcal

Calories

2 g

Protein

24 g

Carbs

9 g

Fat

Tips & notes

- If you like a deeper caramel flavor, let the butter brown slightly before creaming with sugar.
- For a festive twist, drizzle melted white chocolate over cooled cookies.
- A pinch of orange zest adds a subtle bright note without overpowering the butter.