

VANILLA WAFERS

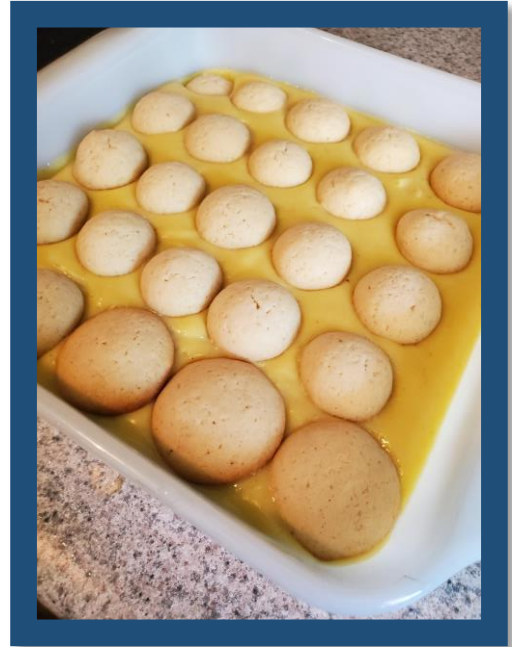
FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

Here is a quick and easy recipe for homemade 'Nilla wafers for banana pudding [Check out that recipe too!].

INGREDIENTS:

- ½ cup unsalted butter (1 stick), softened
- ½ cup powdered sugar
- ¼ cup granulated sugar
- ¼ cup milk
- 1 ½ teaspoons vanilla extract
- 1 ¼ cup all-purpose flour
- ½ teaspoon kosher salt



INSTRUCTIONS:

1. Preheat the oven to 350 degrees F and line baking sheets with parchment paper.
2. Place the butter, powdered sugar, and granulated sugar in a large mixing bowl, and beat on medium speed until pale and fluffy (3 to 5 minutes).
3. Scrape the bottom and sides of the bowl with a silicone spatula, then mix in the milk and vanilla until combined.
4. Stir in the flour and salt, taking care not to overwork the dough.
5. Scoop ½ teaspoon sized balls on to the cookie sheet, then press lightly to flatten.
6. Bake for 20 to 24 minutes, or until golden brown on the bottoms and around the edges.
7. Cool completely, then store in an airtight container.