

## **Cornmeal Sparklers**

Recipe 178 of 365

Like a cross between cornmeal shortbread and corn muffins, these sparkly, sugar-crusted cookies are cute and addictive, crunchy on the outside but buttery enough to melt in your mouth. For something more like a snickerdoodle, add a teaspoon of cinnamon to the flour before mixing the dough, and sprinkle a bit of cinnamon on top right as they come out of the oven.

TIME: 30 minutes active time

MAKES: 3 dozen cookies

3 cups all-purpose flour

1 cup cornmeal

1/2 teaspoon salt

1/4 cup sugar

2 sticks (1 cup) cold unsalted butter, cut into 8 pieces each

1/2 cup cold water

1/4 cup sour cream

1 large egg

Turbinado sugar (large crystal raw sugar), about 1 cup

Pulse the flour, cornmeal, salt, and sugar together in the food processor until blended. Add the butter, and pulse 20 times, or until the butter is the size of small peas. Whisk the water, sour cream, and egg together in a measuring cup (it should total about a cup of liquid). Turn the machine on, and add the liquid in a slow, steady stream; the dough should ball up almost immediately.

Dump the dough onto a large piece of wax paper (the dough will seem quite wet), wrap, and chill until firm, about 2 hours.

Preheat the oven to 350 degrees, and line two baking sheets with silicon baking mats or parchment paper.

Working quickly, roll tablespoon-sized piece of dough into balls, roll the balls in the turbinado sugar to coat on all sides, and place on the baking sheets about 1 1/2" apart. Bake for 20 to 25 minutes, or until the cookies are firm in the center and barely beginning to brown on the bottom.

Cool cookies 5 minutes on pans, then transfer to wire racks to cool completely.