Butter Cookies

1 cup butter, softened

⅔ cup sugar

¼ teaspoon salt

2 large egg yolks, room temperature

2 teaspoons vanilla

2 cups flour

1 Tablespoon milk

Cream together butter, sugar, and salt until light and fluffy in stand mixer.

Beat in egg yolks and vanilla.

Add flour and mix until combined and a dough starts to form.

Add milk and combine until incorporated.

Transfer the dough into a large piping bag with large open star tip.

Starting at the middle, pipe a round circle onto parchment lined baking sheet.

Refrigerate 10 minutes.

Bake cookies 14-16 minutes at 350.

Dip in melted chocolate and add sprinkles if desired.