

# Basic Sugar Cookie Recipe

## Ingredients:

- 1 ½ sticks salted butter (cold)
- 1 cup granulated sugar
- 2 eggs
- 2 tsp vanilla
- scant ½ tsp salt
- 1 tsp baking powder
- 3 ¼ cup flour



## Directions:

1. Measure sugar and dump into large mixing bowl (or bowl of stand mixer).
2. Cut butter up into small chunks and drop on top of sugar. Beat with an electric mixer (or paddle attachment) until fluffy.
3. Add eggs and vanilla and mix to combine, scraping sides of bowl if necessary.
4. Add salt and baking powder, and briefly mix together. (If using stand mixer, leave mixer on lowest speed.)
5. Slowly add flour until all is added and a dough has formed.
6. Dump dough onto cutting board or rolling surface, and knead until all loose crumbs are incorporated. Wrap in cling wrap until ready to use.

### For rolled cookies:

1. Line cookie sheets with parchment paper.
2. Dust surface with flour. Ball up a portion of dough and place on floured surface between two wooden dowels. Cover with a piece of cling wrap, and roll side to side (opposite direction of dowels) until dough is level.
3. Remove cling wrap and cut into desired shapes.
4. Transfer cookies to a cookie sheet spaced about a ½ inch apart. Cookies will not spread very much.
5. Bake at 350\* for 8 minutes for 1/8" rolled cookies, or 10 minutes for 1/4" rolled cookies.
6. Let cool on cookie sheet for a couple minutes before transferring to a wire rack.

### For easy drop cookies:

1. Line cookie sheets with parchment paper.
2. Roll a tablespoon sized ball of dough in your hand, then dip the top half into sprinkles.
3. Place on a cookie sheet spaced about an inch apart. Cookies will spread.
4. Bake at 350\* for 10 minutes.
5. Let cool on cookie sheet for a couple minutes before transferring to a wire rack.

\*\*No need to chill dough prior to rolling cookies. If you must store for later use, take out of refrigerator at least 30 minutes beforehand. Can also be stored in the freezer, take out at least a couple hours before ready to use.