

# American Flag Sugar Cookies

12, approximately 2 1/2" cookies



## Ingredients

1 1/4 cup all-purpose flour

1/4 teaspoon baking powder

1/4 teaspoon salt

6 tablespoon unsalted butter, room temperature

1/4 cup sugar

1 egg

1/8 teaspoon vanilla extract

1 cup white buttercream frosting

1/2 cup blueberries

12 strawberries, cut into quarters

## Instructions

Preheat oven to 400 degrees.

In a medium bowl, mix together flour, baking powder, and salt; set aside.

Using an electric mixer or by hand, beat the butter and sugar until light and fluffy, about 3-4 minutes, scraping down the sides of the bowl as needed. Beat in eggs, one at a time, then beat in vanilla extract. Gradually add the dry ingredients to the butter mixture, mixing until well combined and scraping down the sides of the bowl as needed. Once combined, cover dough and chill for 30 minutes.

On a floured surface, roll-out chilled dough 1/8" - 1/4" thick. Use floured 2 1/2" square and/or circle cookie cutters to cut cookies into desired flag shapes. Place cookies on baking sheet and bake until lightly golden on the bottom, about 6-10 minutes, depending on the size of your cookie.

Once cooled, frost a light layer of white buttercream frosting on top of each cookie. Cut the strawberries into thin slices for the red stripes. Arrange blueberries and strawberries on top of frosting to create the American Flag. You can also get creative with your red, white, and blue designs. Enjoy!

TBK TIP: If you do not have 30 minutes to chill the dough, be sure to heavily flour your work surface as un-chilled dough is much stickier.

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