

Sugar Cookies

24 Cookies



Ingredients

2 1/2 cup all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon salt

3/4 cup unsalted butter, room temperature

1/2 cup sugar

2 eggs

1/4 teaspoon vanilla extract

decorating items

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, scraping down the sides of the bowl as needed. Once combined, cover dough and chill for 30 minutes. TBK TIP: If you do not have 30 minutes to chill the dough, be sure to heavily flour your work surface as unchilled dough is much stickier.

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

Decorate as desired and enjoy!

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