

# Sugar Cookies (6 ingredients, no chill time)

## Baking Supplies

1. Stand or Electric Mixer with bowl
2. Rolling Pin
3. Cookie Cutters (any shapes)
4. Spatula
5. Cookie sheet lined with parchment paper or silicone a liner

## Notes

1. Pull butter out of refrigerator, it will need to be room temperature for baking.
2. When gathering up the dough scraps, wet your hands and then 'knead' the dough until it is soft and playdoh like again. This dough is great to work with, there is no such thing as over kneading this dough!
3. Store:
  - unfrosted sugar cookies in an air-tight container or zip-lock bag on counter until ready to frost.
  - frosted sugar cookies in an air-tight container, preferably without stacking, for 3-4 days on counter.
  - long-term in an air-tight container or zip-lock bag in the freezer. Let them sit on counter for 15min to thaw.

## Ingredients

- 1 cup butter (room temperature)
- 1 cup granulated sugar
- 2 tsp vanilla extract
- 1 egg
- 3 cups flour
- 2 tsp baking powder

## Instructions

1. Preheat oven to 350°
2. Cream together the butter and sugar in the bowl of a stand mixer for a full 3 minutes.
3. Scrape sides and add in vanilla and egg. Mix until combined.

4. Add flour and baking powder to the bowl. Mix slowly at first gradually getting faster until the dough comes together. The texture should be like Playdoh. Add a little flour or water if needed to get it to a soft, pliable consistency.
5. Turn out onto a floured surface. Use a rolling pin and roll until about 1/4 inch thick. (The cookies will not rise while baking, they will not get thinner while baking. Roll out to your desired FINISHED thickness.)
6. Use cookie cutters and cut out desired shapes. Transfer the cookies to a silicone lined cookie sheet.
7. Bake at 350° for 6-8 minutes or until the centers are puffy and no longer glossy. Pull the cookies out of the oven BEFORE they start turning brown. If they turn brown, the cookie will be dry and 'crackery' instead of soft and chewy.
8. Frost and Enjoy!