

SUGAR COOKIES RECIPE

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IT'S
WHAT'S
INSIDE.



Ingredients

- 320 g Flour
- 250 g Sugar (extra 50 g to roll dough in)
- 225 g Butter
- 2 teaspoons Baking powder
- 1 teaspoon Salt
- 1 teaspoon Vanilla
- 1 Large egg

Method

1. Preheat oven to 180°C.
2. Cream together the butter and sugar until light and fluffy.
3. Add the egg, baking powder, salt, and vanilla. Mix well.
4. Gradually add the flour, a little at a time, until you have a soft dough that does not stick.
5. Weigh and roll the dough into 60 g balls.
6. Roll each ball in the extra sugar and place on a baking tray.
7. Slightly flatten each cookie.
8. Bake for 14 minutes, rotating the tray after 7 minutes for an even bake.
9. Remove cookies from the baking tray immediately after baking to prevent overbaking.
10. Allow to cool on a wire rack.

TIPS

- * For softer cookies, avoid overmixing the dough.
- * Leave enough space between cookies as they spread slightly while baking.
- * Store in an airtight container to keep them fresh and soft.
- * Use a kitchen scale for precision of cookies weight

ENJOY!