

SUGAR COOKIES

Simple Sugar Cookies

Yield: 32 Cookies

Ingredients

2 cups all purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup (one stick) softened butter, at room temperature
1 cup granulated sugar
1 large egg
1 teaspoon vanilla extract

Directions

1. Whisk together flour, baking powder, and salt in a medium bowl. Set aside.
2. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Gradually add flour mixture, beating until combined. Divide dough and flatten into disks; freeze until firm (at least 20 minutes) or freeze up to three months.
3. Preheat oven to 325 degrees. Line baking sheets with parchment. Remove dough from freezer; let stand and soften slightly for 5-10 minutes. Roll out dough to 1/8 inch thick. Cut shapes with cookie cutters, and move to baking sheets. Repeat with remaining dough.
4. Bake, rotating halfway through, until edges are golden, 10-18 minutes. Cool completely on cooling racks. Decorate as desired.