

# classic sugar cookies



Total Time: **1 hour 34 minutes**

Prep Time: **20 minutes**

Cook Time: **14 minutes**

Chill Time: **1 hour**

**ingredients** (Servings: Makes 4 dozen (48) 2-inch sliced cookie rounds or 18 larger cut-out cookies)

2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

1 cup granulated sugar

1/2 cup butter, softened (1 stick)

1 large egg

2 teaspoons vanilla extract

*Optional*

Additional granulated sugar, raw sugar, colored decorating sugar or sprinkles for

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decorating cookies.

## directions

**step 1:** Place the baking rack in the center of the oven and preheat it to 350 degrees F.

**step 2:** In a medium bowl, sift together (or stir with a whisk to combine) dry ingredients: flour, baking powder and salt. Set aside.

**step 3:** In a large bowl, add the sugar and butter. With an electric mixer on medium speed, beat together the sugar and butter until the mixture is fluffy, about 2 to 3 minutes, scraping down the sides of the bowl with a rubber spatula when necessary. The mixture should resemble coarse, moist

sand.

**step 4:** Add the egg and vanilla extract to the sugar and butter mixture from step 3. With the mixer on low speed, beat to combine until the mixture is smooth, about 1 minute. Scrape down the sides of the bowl.

**step 5:** Add the dry ingredients from step 2 to the wet ingredients and beat with the electric mixer on low speed until the mixture is just combined, about 1 minute. Do not overbeat. For slice-and-bake cookies, go to step 6. For rolled cut-out cookies, go to step 7.

**step 6:** For slice-and-bake cookies, roll the

dough into a log, about 2 inches by 12 inches. Wrap tightly with Saran™ Premium Wrap and chill for at least 1 hour. When the dough is completely chilled, remove the wrap and cut into 1/4-inch slices. Place 2 inches apart on an ungreased cookie sheet. Sprinkle the cookies with additional sugar, raw sugar or decorating sugar if desired. Bake for 12 to 14 minutes, until the edges of the cookies just begin to turn very light brown. If you are baking two cookie sheets at the same time, switch the top and bottom sheets halfway through baking. Remove cookie sheet from the oven and place it on a cooling rack for 1 minute. Using a flat spatula, transfer the cookies to the cooling rack to cool completely before

storing them. The baked cookies can be stored in a large Ziploc® Brand Containers with Snap 'n Seal Lids at room temperature for up to a week, or placed in Ziploc® Brand Freezer Bags and frozen for up to 1 month.

**step 7:** For rolled cut-out cookies, divide the dough in half. Wrap each half in Saran™ Premium Wrap, press into 6-inch round flat disks and chill for at least 1 hour. When the dough is chilled, remove it from wrap, place it on a smooth, lightly floured surface, and use a rolling pin to roll it out to a thickness of 1/8 inch. Cut out shapes with cookie cutters and use a flat spatula to transfer them to an ungreased cookie sheet, placing each about 2 inches apart. Combine and roll

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out the leftover dough and continue cutting out cookie shapes to place on ungreased cookie sheets. Then follow the decorating and baking directions in step 6.

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