

Vanilla Sugar Cookie

A quick & easy roll-out recipe

Prep. Time
15 minutes

Cook Time
8-12 min./tray

Yield
~2 dozen



Ingredients

- » 1 cup unsalted butter (room temp)
- » 1 cup granulated white sugar
- » 1 ½ teaspoons vanilla bean paste OR extract
- » 1 large egg
- » 1 ½ teaspoons baking powder
- » ½ teaspoon salt
- » 3 (+¼) cups all-purpose flour

Directions

1. Preheat oven to 350° F.
2. In the bowl of your mixer, cream butter and sugar until smooth and pale yellow (~2 minutes).
3. Beat in vanilla, salt, and egg until just combined.
4. In a separate bowl, whisk together baking powder and 3 cups of flour.
5. With mixer on medium/low, add ~½ cup at a time of dry ingredients. The dough will be fully mixed when it pulls away from the sides of the bowl and starts to form a ball (add extra flour if dough remains too sticky).
6. Divide into three or four parts and roll out each section of dough between two pieces of parchment paper on a large flat cutting board. Roll out to ~ ¼" thickness.
7. If you have space in your refrigerator or freezer, chill your cutting board of rolled-out dough for roughly 3-6 minutes. This helps your dough maintain its shape when cutting and transferring to baking sheets.
8. Cut out your shapes and place them on parchment-lined baking sheets.
9. Bake at 350 for 8-12 minutes (longer baking times are required for larger shapes).
10. Let cool on the cookie sheet until firm enough to transfer to a cooling rack.
11. Save all scraps of dough in a bowl that you can roll out for your last batch.

Note: Oven temperatures vary greatly so keep a close eye on your first tray to judge the required baking time. Cookies are ready when the wet spot on the top of each cookie has just disappeared (you do not want to see any browning on top).