

DESSERT

The Best Rolled Sugar Cookies

PREP

20 mins

COOK

8 mins

SERVES

5 dozen



Ingredients

- ☐ 1 ½ cups butter, softened
- ☐ 2 cups white sugar
- ☐ 4 eggs
- ☐ 1 teaspoon vanilla extract
- ☐ 5 cups all-purpose flour
- ☐ 2 teaspoons baking powder
- ☐ 1 teaspoon salt

Instructions

- 1 In a large bowl, cream together butter and sugar until smooth.
- 2 Beat in eggs and vanilla.
- 3 Stir in the flour, baking powder, and salt.
- 4 Cover, and chill dough for at least one hour (or overnight).
- 5 Preheat oven to 400 degrees F (200 degrees C).
- 6 Roll out dough on floured surface 1/4 to 1/2 inch thick.
- 7 Cut into shapes with any cookie cutter.
- 8 Place cookies 1 inch apart on ungreased cookie sheets.
- 9 Bake 6 to 8 minutes in preheated oven.
- 10 Cool completely.

Tips

- NOTE: I make icing with confectioners' sugar and milk. I make it fairly thin, as I 'paint' the icing on the cookies with a pastry brush. Thin enough to spread easily but not so thin that it just makes your cookies wet and runs off.