

# SUGAR COOKIE RECIPE

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## INGREDIENTS

1 cup of butter (1 cup = 2 sticks)  
1 cup of sugar  
1 egg  
1 teaspoon of vanilla extract

3 cups of flour  
½ teaspoon of baking powder  
½ teaspoon of salt

## DIRECTIONS

Cream butter and sugar until light and fluffy. Chop your butter before adding for easier mixing. Add egg and vanilla extract. Mix well. Mix dry ingredients (flour, baking powder and salt) and add a little at a time to the butter mixture. Mix until flour is completely incorporated and the dough comes together.

Roll your dough to your desired thickness and cut into shapes. Bake on an ungreased baking sheet at 335 degrees for 15 minutes or until the edges begin to turn a light brown.

## TIPS

**Roll out dough without a mess:** Roll your dough in between two sheets of parchment paper. No dough will stick to your rolling pin.

**Bake without a mess:** Cover your baking tray with parchment paper and then bake your cookies. The cookies will peel off with no problem and you won't have to wash another dirty dish.

**Preserve your cookie shape:** Once you have cut out your cookie shape and placed them on your baking tray. Freeze your tray of dough for 30 minutes. Freezing dough before baking helps preserve the desired shape of the cookie.