

SUGAR COOKIES

Makes 24 cookies

INGREDIENTS

- 2 1/4 cups all purpose flour
- 1/2 tsp baking powder
- 3/4 cup sugar
- 1 egg
- 2 tsp vanilla extract

INSTRUCTIONS

1. Whisk together flour, baking powder and salt. Set aside.
2. In a separate bowl beat together butter and sugar until smooth and creamy and then add in the egg and vanilla extract.
3. Slowly add in the dry ingredients until dough is formed. If the dough is too soft and sticky you can add more flour to achieve the consistency needed.

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SUGAR COOKIES CONTINUED

INSTRUCTIONS CONTINUED

4. Roll dough out onto parchment paper (approx. 1/4 inch thick) and then place onto a baking sheet and put in the refrigerator for approximately one hour.
5. Preheat oven to 350 degrees. Once the dough is properly chilled, use a cookie cutter to cut your preferred shapes. Re-roll the leftover dough and continue cutting shapes until all dough is used up.
6. Place cookie dough shapes onto a baking sheet lined with parchment paper and bake for 10-12 minutes or until the edges are slightly browned.
7. Allow cookies to completely cool before decorating.

Recipe Notes: While you have your first round of cookies in the oven, leave your other cookie dough rolled and cut in the refrigerator to keep them cool. It helps your cookies keep their shape when baked.

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