

Recipe

Sugar Cookie (Cutouts)

**OVEN
TEMP**

350°F

PREP TIME 1 hr. 15 min. **COOK TIME** 12-14 min. **FROM THE KITCHEN OF** Sarah Strezo

Ingredients

- 1/2 lb. salted butter (2 sticks) softened at room temp.
- 1 cup granulated white sugar
- 1 tsp. vanilla
- 1 eggs
- 3 cups all-purpose flour
- 1/2 tsp. salt
- 3/4 tsp. baking powder

Directions

- Cream butter & sugar in a large mixer on high until smooth & creamy. Add vanilla. Add egg & beat well.
- In a separate bowl, mix flour, salt, & baking powder. Add to the butter/sugar mixture a little at a time, mixing on slow speed. Mix thoroughly until dough is formed.
- Separate the dough in half and wrap each half in plastic wrap. Put in the fridge to chill for at least an hour, or up to 2 days if needed.



www.myselfathome.com

Sugar Cookies (cont.)

- Once chilled and firm, remove the dough and roll out onto a floured surface. Roll out to 1/4" thickness. Cookies will NOT rise during baking, so be sure not to make them too thin. If the dough is too tough to roll from the fridge, you may let it sit out for 10-15 minutes or microwave for 5-10 seconds only.
- Dip the sharp edge of your cookie cutters in flour, and cut out cookies. Place the cut out dough onto a cookie sheet and bake at 350° F for 12-14 minutes. When the edges *just* start to turn golden, they are done.
- Let cool on the pan for 3-4 minutes before moving to cooling racks to completely cool.
- Ice or decorate to your preference!



www.myselfathome.com