



classic sugar cookies

Description:

Classic Sugar Cookies are a classic, buttery and sweet treat loved by all ages. With a simple and versatile dough, they can be shaped into any desired form and decorated to suit any occasion. These cookies are perfect for holidays, birthdays, or simply as a tasty snack.

Ingredients:

- 1 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 3/4 cups allpurpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

Instructions:

1. In a mixing bowl, cream the butter and sugar together until light and fluffy.
2. Beat in the egg and vanilla extract until well combined.
3. In a separate bowl, whisk together the flour, baking powder, and salt.
4. Gradually add the dry ingredients to the butter mixture, mixing until just combined. Do not overmix.
5. Divide the dough in half and shape each half into a disk. Wrap them in plastic wrap and refrigerate for at least 1 hour.
6. Preheat the oven to 375°F (190°C) and line baking sheets with parchment paper.
7. On a lightly floured surface, roll out one disk of dough to about 1/4-inch thickness.
8. Use cookie cutters to cut out desired shapes and transfer them to the prepared baking sheets.
9. Bake for 8-10 minutes, or until the edges start to turn golden brown.
10. Remove from the oven and let the cookies cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.
11. Repeat steps 7-10 with the remaining dough.
12. Once completely cooled, decorate the cookies with icing or sprinkles, if desired.