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{'author': 'J Saunders', 'canonical_url': 'https://www.allrecipes.com/recipe/10402/the-best-rolled-sugar-cookies/', 'category': 'Dessert', 'cook_time': 10, 'cuisine': 'American', 'description': 'This is the best sugar cookie recipe; easy to cut out and they're perfect for decorating. This is the only cookie recipe you'll need for any holiday!', 'host': 'allrecipes.com', 'image':

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'ingredient_groups': [{'ingredients': ['2 cups white sugar', '1 ½ cups butter, softened', '4 large eggs', '1 teaspoon vanilla extract', '5 cups all-purpose flour', '2 teaspoons baking powder', '1 teaspoon salt'], 'purpose': None}], 'ingredients': ['2 cups white sugar', '1 ½ cups butter, softened', '4 large eggs', '1 teaspoon vanilla extract', '5 cups all-purpose flour', '2 teaspoons baking powder', '1 teaspoon salt'], 'instructions': 'Gather all ingredients.\nBeat sugar and softened butter together in a large bowl with an electric mixer until smooth.\nBeat in eggs and vanilla. Stir in flour, baking powder, and salt. Cover, and chill dough for at least 1 hour (or overnight).\nPreheat the oven to 400 degrees F (200 degrees C). Lightly dust a work surface with flour. Roll out dough to 1/4 to 1/2 inch thickness.\nCut into

shapes with any cookie cutter. Place cookies 1 inch apart on ungreased baking sheets.

Bake in the preheated oven until cookies are lightly browned, 6 to 8 minutes. Carefully transfer cookies to a wire rack and cool completely before decorating.

Enjoy!

['Gather all ingredients.', 'Beat sugar and softened butter together in a large bowl with an electric mixer until smooth.', 'Beat in eggs and vanilla. Stir in flour, baking powder, and salt. Cover, and chill dough for at least 1 hour (or overnight).', 'Preheat the oven to 400 degrees F (200 degrees C). Lightly dust a work surface with flour. Roll out dough to 1/4 to 1/2 inch thickness.', 'Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased baking sheets.', 'Bake in the preheated oven until cookies are lightly browned, 6 to 8 minutes. Carefully transfer cookies to a wire rack and cool completely before decorating.', 'Enjoy!'],

language: 'en',

nutrients: {

calories: '110 kcal',

carbohydrateContent: '15 g',

cholesterolContent: '25 mg',

fiberContent: '0 g',

proteinContent: '2 g',

saturatedFatContent: '3 g',

sodiumContent: '93 mg',

sugarContent: '7 g',

fatContent: '5 g',

unsaturatedFatContent: '0 g',

prep_time: 20,

ratings: 4.5,

ratings_count: 11320,

site_name: 'Allrecipes',

title: 'The Best Rolled Sugar Cookies',

total_time: 90,

yields: '60 servings'}

J Saunders

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

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