



{'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': 'https://www.allrecipes.com/thmb/_ny7XzRjYztbPM8Gi_tMd95aOZg=/1500x0/filters:no_upscale():max_bytes(150000):strip_icc()/10402-The-best-rolled-sugar-cookies-DDM...'
'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.\nBake 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.\nEnjoy!', 'instructions_list': ['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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