

# Best Sugar Cookie Recipe

 Yield: 72 cookies

Prep Time: 30 mins    Total Time: 38 mins

Soft cut out sugar cookie recipe that keeps its shape and dough does not need to be chilled before baking- perfect edges every time!

★★★★★ 4.53 from 826 votes

## INGREDIENTS

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- 2 Cup unsalted butter 226 grams
- 2 Cup granulated white sugar 200 grams
- 2 teaspoon vanilla extract
- 1 teaspoon almond extract
- 2 egg
- 4 teaspoons baking powder
- 1 teaspoon salt
- 6 cups all purpose flour 360 grams

## INSTRUCTIONS

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1. PREHEAT oven to 350° F.
2. In the bowl of your mixer, CREAM butter and sugar until smooth, at least 3 minutes
3. BEAT in extracts and egg. (PLEASE NOTE there is 1 egg in this recipe.)
4. In a separate bowl, COMBINE baking powder and salt with flour and add a little at a time to the wet ingredients.
5. IMPORTANT NOTE: If the dough looks crumbly keep mixing for 30 seconds to 1 minute longer. The dough should be pulling away from the sides of the mixer.
6. If the dough still looks too dry or stiff for your mixer, turn out the dough onto a countertop surface, flour surface as needed. Wet your hands and finish off kneading the dough by hand.
7. DO NOT CHILL THE DOUGH. Divide into workable batches (2-3 chunks), roll out onto a floured surface, and cut. You want these cookies to be on the thicker side (closer to 1/4 inch rather than 1/8).
8. Bake at 350 for 6-8 minutes. Let cool on the cookie sheet until firm enough to transfer to a cooling rack.

# NOTES

# NUTRITION

Calories: 107kcal	Carbohydrates: 14g	Protein: 1g	Fat: 5g
Saturated Fat: 3g	Cholesterol: 18mg	Sodium: 59mg	Potassium: 14mg
Fiber: 1g	Sugar: 6g	Vitamin A: 164IU	Calcium: 17mg
Iron: 1mg			

*Course:* Dessert    *Cuisine:* American    *Author:* Katrina Bahl  
*Keyword:* best, christmas, cookie, frosting, sugar cookie