

Soft Sugar Cookies

YIELD: 24 Sugar Cookies **PREP TIME:** 10 minutes **COOK TIME:** 15-18 minutes **TOTAL TIME:** 25 minutes

Ingredients:

- 2 1/2 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1 teaspoon baking powder
- 1 cup (2 sticks) SALTED butter, softened
- 1 1/4 cup granulated sugar
- 3 egg yolks
- 1 teaspoon vanilla extract
- 1/4 cup granulated sugar, for rolling



Directions:

PRE-STEP: Preheat oven to 350F degrees. Line two large baking sheets with parchment paper or silicone baking mats. Set aside.

STEP 1: Whisk together the flour, baking soda, and baking powder in a medium size bowl. Set aside.

STEP 2: In a large bowl, using an electric or stand mixer, cream together the butter, and granulated sugar until combined.

STEP 3: Add egg yolks and vanilla extract.

STEP 4: Add flour mixture and mix until just combined. DO NOT OVERMIX!

STEP 5: Using a cookie scoop or ice cream scoop, scoop dough into balls about 2 Tablespoons each, roll in sugar and place onto prepared baking sheet.

STEP 6: Bake for 15-18 minutes or until tops of cookies start to crack. Let cool for 5 minutes on baking sheet before moving them to a wire rack. Let cool completely on wire rack.

NOTES:

* **STORE:** Cookies will stay fresh for up to 7 days in an airtight container, stored at room temperature.

* **FREEZING:** Roll the dough into balls and place them in an airtight container. You can freeze the cookie dough for up to 2 months. To bake, place frozen cookie dough balls onto prepared baking sheet and bake for 16-18 minutes.
