



SUGAR COOKIES

These thick and chewy sugar cookies aren't the same as decorated, crunchy cut-out cookies. They're beautiful just the way they are! If you like your sugar cookies frosted, skip rolling them in sugar and top with your favorite buttercream frosting (and sprinkles, of course) after they've cooled.

INGREDIENTS

- 2 $\frac{1}{4}$ cups (270 g) + $\frac{1}{4}$ cup (30 g) all-purpose flour, divided
- 1 tsp baking soda
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{4}$ tsp salt
- 1 cup (230 g) unsalted butter, softened
- 1 $\frac{1}{2}$ cups (300 g) granulated sugar
- 1 egg, room temperature
- 1 Tbsp vanilla extract
- sugar or sprinkles, for coating

High-altitude: Add 2 Tbsp flour. Reduce baking soda to $\frac{1}{2}$ tsp. Reduce baking powder to $\frac{1}{4}$ tsp. Reduce granulated sugar by 1 $\frac{1}{2}$ Tbsp.

DIRECTIONS

In a medium mixing bowl, combine 2 ¼ cups flour, baking soda, baking powder, and salt. Set aside.

Using a handheld or stand mixer, cream the butter and sugar on medium speed until light and fluffy. Beat in egg and vanilla extract, scraping down the sides of the bowl as necessary.

With the mixer speed on low, gradually add flour mixture. If dough is too sticky, add in flour 1 Tbsp at a time until desired consistency is reached. Cover and chill dough for at least 30 minutes and up to 3 days.

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

Using a medium cookie scoop, roll dough into balls. Roll the balls in sugar and then place onto a cookie sheet lined with parchment paper. Bake for approximately 9 to 11 minutes. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

Makes approximately 3 dozen cookies.

