**Sugar cookies for cutout and imprint (NOT gluten-free)**

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This recipe makes cookies that are generally less sugary and more flour-based. This allows them to bake without rising and spreading, thereby preserving all your lovingly created cutter details.

2 ¾ cups all-purpose flour  
½ cup cornstarch  
¾ teaspoon baking powder  
¼ teaspoon table salt  
¾ cup unsalted butter, softened  
½ cup Crisco or vegetable shortening

1 cup sugar  
1 egg  
2 t vanilla extract  
  
Combine the flour, cornstarch, baking powder and salt and set aside.

With an electric mixer on medium speed, cream the butter, the Crisco or vegetable shortening and the sugar for 1 minute. It will be lighter in color.

Add the egg and vanilla and mix until just blended.

On low speed, add the flour mixture until just incorporated. The dough should be soft and smooth.  
  
Divide the dough in half and shape it into 2 disks about 6 inches in diameter. Wrap them in plastic wrap and refrigerate until firm enough to roll without sticking, about an hour. Place each disk between two sheets of parchment paper. Roll them to 3/8 inch thickness and return them to the refrigerator to cool for 10 minutes. The thickness is important; the recipe still rises a bit, so the thicker the cookie, the less detail that will be preserved.  
  
Pre-heat the oven to 350°. Line two baking sheets with parchment paper.

Doing only disk at a time, peel the top parchment paper off the rolled dough and invert it onto a well-floured board. Remove the remaining sheet of parchment paper. Sprinkle the dough with flour (plus rice flour if available). Flour the cutter. Press the cutter straight down and make sure it’s all the way through, and leave it in place. You should be able to pull away the surrounding dough. Remaining scraps can be re-used for the next batch.

Transfer the cutout still inside the cutter to the prepared baking sheet. It may be firm enough to just lift over, or you man need to use a floured dough scraper or spatula. Carefully poke the dough out of the cutter. Depending on the temperature of the dough, the amount of flour on the cutter, the quality of the print, and the complexity of the pattern, it may take some patience and poking.

Place the cutouts 1” apart. If you made your imprint object separately, use that now, pressing the floured imprinter gently into the surface.  
  
Bake one sheet of cookies at a time for approximately 12 minutes or until just barely golden at the edges. Cool cookies on the baking sheet for an additional 3 minutes, then transfer them to a wire rack to cool.