

Yet another Cooks Illustrated Baking-inspired recipe. But, as with most of the recipes in that book, Dad had to mess with it...

These are not decoration sugar cookies. That's a completely different recipe. These are soft and chewy.

### Ingredients

- 2¼ cups all purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 sticks butter, softened slightly, but still cool
- 1 cup granulated sugar, plus ½ for rolling
- 1 tablespoon light brown sugar
- 1 large egg
- 2 teaspoons vanilla

### Directions

1. Preheat oven to 375 degrees.
2. Whisk the flour, baking powder, and salt in a small bowl.
3. Cream the butter and sugars together until light and fluffy. You want to make sure you get enough air into the mixture and cut all that butter nicely.
4. Add the vanilla and the eggs, one egg at a time. Beat the wet ingredients until quite smooth.
5. Add the dry ingredients to the mixer and mix well.
6. Using a medium #30 scoop spoon the dough onto parchment-lined cookie sheets.
7. Roll each dough ball in the granulated sugar until well coated.
8. Using the bottom of a flat-bottomed glass, coated in butter and dipped in sugar, flatten the cookie to ¾ inch thick
9. Bake for 15 to 18 minutes rotating the pans top to bottom and back to front halfway through baking. Let cool 3 minutes on the baking sheet before moving to a wire rack.

**Note:** I just happened to have picked a bunch of fresh lemons one morning when I made these. So, I made a quick lemon glaze using about ½ cup powdered sugar and just enough lemon juice to make a spreadable glaze. After the cookies are completely cooled, pour the glaze over them.

Another alternative, since these are really light cookies is to grate 2 to 3 tablespoons of lemon zest into the wet ingredients to create a simple lemon sugar cookie. If you do this you might want to cut the vanilla in half to 1 teaspoon, increase the flour ¼ cup and add 2 teaspoons of lemon juice.