

The Best Rolled Sugar Cookies



Whenever you make these cookies for someone, be sure to bring along several copies of the recipe! You will be asked for it, I promise! NOTE: I make icing with confectioners' sugar and milk. I make it fairly thin, as I 'paint' the icing on the cookies with a pastry brush. Thin enough to spread easily but not so thin that it just makes your cookies wet and runs off.

Prep: 20 mins

Cook: 8 mins

Additional: 2 hrs 32 mins

Total: 3 hrs

Servings: 60

Yield: 5 dozen



Ingredients

1 ½ cups butter, softened
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

Directions

Step 1

In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder, and salt. Cover, and chill dough for at least one hour (or overnight).

Step 2

Preheat oven to 400 degrees F (200 degrees C). Roll out dough on floured surface 1/4 to 1/2 inch thick. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased cookie sheets.

Step 3

Bake 6 to 8 minutes in preheated oven. Cool completely.

Nutrition Facts

Per Serving:

110 calories; protein 1.5g; carbohydrates 14.7g; fat 5g; cholesterol 24.6mg; sodium 92.6mg.

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Note:

Add 1 cup sugar and 1 tsp. vanilla to this recipe. Keep the dough cold. Don't roll the cookie dough too thin. Roll the dough between two pieces of parchment paper.