Brown Sugar Cookies

★ ★ ★ ★ ★

These are really tasty. The flavor is even stronger if you let them sit after baking them overnight!

Prep: 10 mins

Cook: 10 mins

Additional: 30 mins

Total: 50 mins

Servings: 60

Yield: 5 dozen cookies

Ingredients

2 cups brown sugar

½ cup unsalted butter, softened

2 large eggs

1 teaspoon vanilla extract

2 ½ cups all-purpose flour

¾ teaspoon baking powder

½ teaspoon salt

1 cup confectioners' sugar

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

Beat brown sugar, butter, eggs, and vanilla extract together in a bowl using an electric mixer until smooth and creamy.

Step 3

Whisk flour, baking powder, and salt together in a separate bowl. Stir flour mixture into butter mixture until dough is fully combined.

Step 4

Pour confectioners' sugar onto a large plate. Spoon dough, 1 1/2 teaspoons per cookie, onto confectioners' sugar and roll to coat. Arrange coated dough on a baking sheet.

Step 5

Bake in the preheated oven until edges are lightly browned, 12 to 14 minutes. Cool cookies on baking pan for 2 minutes before transferring to a wire rack to cool completely.

Nutrition Facts

Per Serving:

62 calories; protein 0.8g; carbohydrates 10.8g; fat 1.8g; cholesterol 10.3mg; sodium 29.5mg.