

## Classic Sugar Cookie Recipe

Prep time: 15 minutes

Bake time: 15 minutes per batch Total time: 60 minutes

Yields 20 cookies

### Ingredients:

- 1 cup unsalted butter (cold & cubed)
- 1 egg
- 1 teaspoon vanilla extract or vanilla bean paste
- Dry 1 cup granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 3 cups all-purpose flour

Prep – Mise en Place:

1. Preheat oven to 350° degrees F.
2. Prepare baking sheets with Silpat mats or parchment paper.
3. Crack 1 egg into a small dish and add 1 teaspoons vanilla extract. Set aside.
4. Cube 1 cup cold butter and set aside.
5. Measure 3 cups flour and pour into large bowl (not your mixing bowl).
6. Add salt and baking powder to bowl with flour and set aside.
7. Measure out 1 cup granulated sugar.

### Dough mixing:

1. In your mixing bowl, combine cubed butter with granulated sugar. Mix with the paddle attachment on speed 3-4 until combined into a creamy, fluffy mixture (about 1-2 minutes). No globs of butter should be visible.

2. Once butter & sugar is creamed, add in egg and vanilla, mix on speed 2-3

until just combined. Mix on high for 10-15 seconds if needed to combine the egg. Don't over-mix at a high speed.

3. Add in flour slowly while the mixer is on low. Pour in half, let it all combine in the mixer, and then add the remaining flour.

4. Dough is ready to be rolled when it pulls away from the sides of the bowl. An entirely clean bowl is the perfect mix! Add small amounts of flour while mixing if needed.

### Dough rolling:

1. Split and roll dough in halves. Roll each half between parchment paper.  
2. Roll at 3/8-inch for a thicker, softer cookie.  
3. Chill dough in freezer for 5-15 minutes. Up to 30min. for thinner/ stemmed shapes.

4. Cut your cookie shapes out & place onto prepped baking sheets.

5. **Bake for 15 minutes at 350° degrees F.** (if you have trays of cookies waiting to bake, pop them in the freezer as they wait their turn)