

SUGAR COOKIE RECIPE

Ingredients

2 ½ Cups all purpose flour
½ tsp baking powder
1 pinch salt
¾ Cups butter, softened
1 Cup packed brown sugar
1 Cup granulated sugar
1 egg
1 tsp vanilla

Directions

- 1- Preheat oven to 375 degrees F (190 degrees C).
- 2- Line baking sheets with parchment paper, or lightly grease; set aside.
- 3- Spoon flour into dry measure, filling until heaping.
- 4- Using flat side of knife, sweep off excess flour.
- 5- Place in bowl; add baking powder and salt, stirring to combine. Set aside.
- 6- In large bowl and using electric mixer, beat butter until light and fluffy; beat in sugar in 3 additions.
- 7- Beat in egg and vanilla.
- 8- Using wooden spoon, stir in flour mixture in 3 additions.
- 9- Divide dough in half; flatten each slightly.
- 10- Wrap in plastic wrap and refrigerate for at least 1 hour, or up to 24 hours.
- 11- On lightly floured surface, roll out dough, 1 piece at a time, to ¼ inch thickness.
- 12- Using 3-inch star shaped cookie cutter, cut out shapes.
- 13- Press scraps together to re-roll.
- 14- Bake in centre of oven for about 10 minutes or until light golden on bottom and edges.
- 15- Let cool for 1 minute on baking sheets.
- 16- With spatula, transfer to racks; let cool completely.
- 17- Ice as desired.



Recipe by: Daphna Rabinovich (<https://www.foodnetwork.ca/recipe/sugar-cookies/316/>)