

# Easy Sugar Cookies

Prep: 15 min

Cook: 10 min

Ready In: 25 min

## Ingredients

2 3/4 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon baking powder

1 cup butter, **softened**

1 1/2 cups white sugar

1 egg

1 teaspoon vanilla extract

## Directions

Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.

In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoons of dough into balls, and place onto ungreased cookie sheets.

Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.

# Best Rolled Sugar Cookies

Prep: 20 min

Cook: 8 min

Ready In: 3 hours

## Ingredients

1 1/2 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

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 & chill dough for at least one hour (or overnight).**

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.

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

Ice / Decorate with your favorite frosting