

Sugar Cookie Recipe

(Makes approx. 24 cookies depending on the size)

Ingredients:

3 cups flour

½ teaspoon salt

1 ½ teaspoons baking powder

1 cup unsalted butter, cold and cut into pieces

1 cup sugar

1 large egg

2 teaspoons REAL vanilla- this is what makes them taste amazing!!

Directions:

1. Whisk together flour, salt, and baking powder in a large bowl. Set aside
2. In a stand mixer, cream the butter and sugar together on medium speed with the paddle attachment until pale yellow and fluffy.
3. Scrape down the sides and add the egg and beat until incorporated. Scrape down the sides of the bowl and add vanilla. Mix until fluffy. I like things fluffy!
4. Slowly add in flour mixture. Low and slow so you don't end up with flour all over yourself. Unless you really want people to notice you have been slaving away in the kitchen. Turn up mixer to medium high and mix until combined. Separate dough into 2 balls.
5. Place parchment paper on your DoughEZ mat. Roll out one dough ball with your DoughEZ Mat using the ¼ inch guide sticks (the thicker sticks). Place the dough/parchment on a cookie sheet. Place another sheet of parchment on your mat and roll out the second dough ball. Place on top of the other dough already on the cookie sheet. Cover with another sheet of parchment. And refrigerate for 30 minutes to 4 hours.
6. Preheat oven to 350 Degrees. Remove dough from fridge and cut into desired shapes and re-roll out your dough scraps and cut out more shapes. Place the used parchment on cookie sheets. Place each cut out onto cookie sheet and pop in the freezer for 7 minutes.
7. Bake for 10-12 minutes. It is best to bake these slightly under baked until they look firm and have a nice even tone on top. Let cookies cool on the sheet for 10 minutes. Let finish cooling on a cookie rack.