

Sugar Cookies



Ingredients

- 3 cups flour
- 1 Tbsp baking powder
- 1 cup room temp butter
- 1 cup sugar
- 1 tsp vanilla
- 1 egg

Frosting:

- 2 ½ cups powdered sugar
- 1 tsp vanilla
- 1 ½ Tbsp corn syrup
- 3(ish) Tbsp milk

Utensils

- Measuring cups and spoons
- Baking sheet
- Parchment paper
- Stand or hand mixer
- Mixing bowls
- Whisk
- Rolling Pin
- Cookie Cutters



Recipe Instructions

Step 1: Preheat & Prep

Preheat oven to 350°

Line baking sheet with parchment paper.

Step 2: Cream Butter & Sugar

Add sugar and room temp butter to stand mixer and beat with paddle attachment for 4-6 minutes.

Add vanilla and egg to stand mixer and mix until fully incorporated.

Step 3: Dry Ingredients

Add flour and baking powder to a mixing bowl and whisk to combine.

Add dry ingredients to stand mixer in 3 parts. Mixing well between each addition.

Chill dough for 3 hours.

Step 4: Cut & Bake

Lightly flour your work surface and rolling pin. Roll out dough to about ½ inch thick. Use cookie cutters to make as many cookies as possible! Continue to roll out dough until all of it has been used up. Lay cookies on baking sheet and bake for about 10 minutes until edges are golden.

Step 5: Frosting

Combine all frosting ingredients into a mixing bowl and use a hand mixer to combine.

You may use food coloring if you want to dye your frosting.

Step 6: Decorate & Enjoy!

Once cookies have cooled, decorate with frosting and whatever sprinkles you may have.

Enjoy!!



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Kitchen Safety Tips:

Always use an oven mitt!

Be sure to add any attachments to your mixer **before** you plug them in.