



## SWEET & EASY SUGAR COOKIES

SERVINGS: 22-24 | PREP TIME: 40 MINS | COOK TIME: 50 MINS

There's something so festive about sugar cookies, and this quick & easy recipe is sure to please your pickiest palates. No long hours baking in the kitchen needed.

### INSTRUCTIONS:

1. Preheat the oven to 400°F. In a mixing bowl, add your butter, sugar, eggs, and vanilla.
2. Add in your flour, baking powder and salt, and mix until combined.
3. TIP: If you have the time, place the dough in the refrigerator for at least 30 minutes. Refrigerating your dough keeps spreading in the oven to a minimum and also results in a slightly better flavor.
4. Using a cookie scoop, place cookie dough on a parchment-lined or greased cookie sheet, leaving about 3-inches between each cookie.
5. Using something that has a flat surface, like a small mason jar, flatten each cookie until it's about ½ its original height.
6. Bake for 8-10 minutes, just until the edges barely start to golden. Let cool completely.
7. For the frosting, place all ingredients in a mixing bowl and mix together with a hand or stand mixer until creamy and well combined. Mix in food coloring if desired.
8. Frost cookies after they have completely cooled.

### INGREDIENTS:

#### FOR THE DOUGH:

- 1 1/2 cups butter, softened
- 2 cups sugar
- 4 eggs
- 2 tsp. vanilla
- 5 cups flour
- 2 tsp. salt
- 2 tsp. baking powder

#### FOR THE FROSTING:

- 1/2 cup butter, softened
- 1 tsp. vanilla
- 4 cups powdered sugar
- 1/4 cup milk

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