



Sugar Cookies

Ingredients:

- 2 cups of All Purpose flour (not self-rising), plus more for dusting
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 tablespoon milk
- 1/3 cup butter (room temperature)
- 1/3 cup shortening (you can replace shortening with an equal amount of butter)

Directions: Preheat oven to 375 F. Sift together the Flour, Baking Powder and Salt and set aside. Whisk the Egg, Milk and Vanilla in a separate bowl and set aside. In a large mixing bowl or standing mixer, beat the Butter and Shortening on medium-high speed until light and fluffy. Mix in the Sugar for 1 to 2 minutes until incorporated. Add the egg/milk/vanilla mixture and beat until incorporated. Take a moment to scrape the bowl with a spatula. Reduce the mixer speed to low and mix in the flour mixture in 2 batches until incorporated. **DO NOT OVERMIX!** Divide the batter into two pieces, flatten into disks and wrap each in plastic wrap. Refrigerate the dough for at least 3 hours or overnight. The dough can be frozen for up to 1 month; thaw overnight in the refrigerator before rolling out. See our Tips for Baking Better Cookies below.

Dust the work surface and roll out cold cookie dough to about 1/4 inch thick. Cut the cookie shapes and bake at 375 F for about 7-9 minutes depending on cookie size or until the cookie edges appear golden brown. Allow the cookies to cool on the pan for 5 minutes before placing them on cooling racks. Allow cookies to cool completely to room temperature.

Tips for baking better cookies:

1. Work with cold dough
2. Place cookie cut outs onto a cookie sheet lined with parchment paper so they don't stick.
3. Before baking, place the tray of cut out cookies into the freezer for 15 minutes. Very cold cookies will hold their shape better while baking.

For fancier cookies, try the following:

- Color the cookie dough with food color gel
- See our Cookie Glaze or Royal Icing Flooding ideas at EllaVanilla.com/HowTo/Recipes
- Mix the some of the cookie dough with ground Cinnamon to darken. Combine and roll out the two doughs as shown below.
- Create adorable cookies with Plunger Cutters. Super easy and cute!
- Add a flavor extract of your choice to the dough, such as lemon, orange or pumpkin spice!

