

Mom's Sugar Cookies

Ingredients

- 1 cup granulated sugar
- 1 cup unsalted butter *softened to room temperature*
- 2 ½ teaspoons vanilla extract
- 1 large egg *at room temperature*
- 3 cups all-purpose flour (*measure by spooning flour into measuring cup and leveling with the back of a knife*)
- 1 ¼ teaspoons baking powder
- ¼ teaspoon salt



Instructions

1. Before starting, be sure all ingredients, *including butter and egg*, are at **ROOM TEMPERATURE**. This is very important!
2. Combine flour, salt and baking powder in a bowl and set aside.
3. Place butter and sugar in a bowl and mix (with paddle attachment if using a stand mixer) on medium speed until fluffy, about 3-4 minutes, using a rubber spatula to scrape down the bowl as needed.
4. Add egg and vanilla. Mix until well combined and smooth.
5. Add the flour mixture, a little bit at a time, with the mixer on low until the flour is incorporated. Continue mixing until the dough holds together, up to 5 minutes.
6. Divide the dough in half, and form each half into a 6-inch disk. Wrap in plastic wrap and chill the dough for 2 hours or overnight. *Do not skip on refrigerating the dough!*
7. Preheat oven to 375°F. While the oven is preheating, remove the dough from the fridge (if it has been in the fridge overnight, it may need to sit out 15 minutes before rolling).
8. With a rolling pin, roll the dough to ¼" thickness (don't go any thinner) between two pieces of plastic wrap with a light dusting of flour. Cut shapes with cookie cutters. Ball up the "scraps" and reroll. *If the dough becomes too soft while rolling, put it back in the refrigerator for a few minutes to firm up.*
9. Place the cookies 1-inch apart on an **ungreased** cookie sheet. Sprinkle the cookies with colored sugar, if desired, and bake for 8-10 minutes or just until cookies begin to brown on the edges.
10. Cool for 2 minutes on the cookie sheet, transfer to a cooling rack, and cool completely.
11. Store cookies in an airtight container.