

Easy Sugar Cookies Recipe

Prep Time: 20 minutes **Cook Time:** 10 minutes **Total Time:** 30 minutes

Everyone needs an Easy Sugar Cookies Recipe! These are literally melt-in-your-mouth delicious. I am positive these Christmas cookies will win you over.

Author: Natalya Drozhzhin

Skill Level: Easy

Cost to Make: \$3-\$4

Keyword: sugar cookies

Cuisine: American

Course: Cookies, Dessert

Calories: 96 kcal

Servings: 40 cookies



Ingredients

- 1 cup unsalted butter, softened at room temperature
- 1 cup granulated sugar
- 1 egg, (large)
- 1 tsp **vanilla extract**
- 3 cups **all-purpose flour, (measured correctly)**
- 1 Tbsp **baking powder**
- 1/4 tsp **salt**

Instructions

1. Preheat oven to 350 °F with a rack in the center. Whisk together flour with baking powder and salt in a small bowl and set aside.
2. Using a stand-up or **handheld mixer**, beat the butter together with sugar. To the mixture add vanilla extract and egg and beat to combine.
3. To the butter mixture, add flour in 3 parts until fully incorporated.
4. Divide the dough into two equal parts. On a lightly floured surface, roll into ¼-inch thickness. Use a **cookie cutter** to cut out your favorite shapes.
5. Bake cookies on a parchment or **silicone-lined** baking sheet at 350 °F for 10 minutes, or until the edges are just beginning to turn golden.
6. Let the cookies cool for about 5 minutes on the baking sheet before moving them to a wire rack to cool completely.

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