

## Basic Sugar Cookies

### INGREDIENTS

**3 ½ cups all-purpose flour**  
**1 teaspoon baking powder**  
**1 teaspoon kosher salt**  
**1 ½ cups (3 sticks) unsalted butter, room temperature**  
**1 ¼ cups granulated sugar**  
**2 large eggs**  
**1 teaspoon vanilla extract**  
**Frosting, glaze, or royal icing**

### PREPARATION

#### **Step 1**

In a large bowl, whisk together flour, baking powder, and salt.

#### **Step 2**

In another bowl, using an electric mixer, beat together butter and sugar on medium-high until the mixture is light, fluffy and pale, 2 to 3 minutes. Scrape down sides of the bowl, and add eggs one at a time, beating well after each addition. Add vanilla and beat until everything is well combined, stopping to scrape down the bowl as needed.

#### **Step 3**

Add dry ingredients all at once, and mix on low speed just until incorporated.

#### **Step 4**

Scrape dough out of bowl and divide in half. Wrap each piece in plastic wrap, patting into a 1-inch-thick disk. Chill at least 2 hours and up to 5 days.

#### **Step 5**

Heat oven to 325 degrees. Roll out dough, one disk at a time, on lightly floured parchment paper or work surface until it's about 1/8 inch thick. Create shapes using a lightly floured cookie cutter. (Alternatively, using a knife, cut the dough into squares, rectangles, or diamonds.) If at any point the dough becomes too soft

to cut and cleanly remove from parchment paper, slide it onto a cookie sheet and chill for a few minutes in the freezer or refrigerator. Gather any dough scraps and combine them into a disk. Roll and repeat the cookie-cutting process, chilling as necessary.

### **Step 6**

Place shapes onto parchment-lined baking sheets 1 inch apart and bake until cookie edges are lightly browned with sandy, pale centers, 12 to 15 minutes, rotating the sheets halfway through. Cool the cookies on a rack, if you have one. Otherwise, let them cool on the pan. Decorate with glaze, royal icing, frosting, or whatever you'd like. Don't forget the sprinkles.

**Submitted by Wanda Benson**