

# Sugar Cookies



## INGREDIENTS

- 2  $\frac{3}{4}$  cups all purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 cup unsalted butter - room temperature
- 1 cup + 2 tablespoons sugar
- 2 tablespoons light brown sugar
- 1 large egg
- 2 teaspoons vanilla extract
- $\frac{1}{4}$  cup sugar (for additional rolling)

## PREPARATION

- Preheat the oven to 350°F (180°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
- Combine the flour, baking soda, baking powder and salt in a medium sized bowl and set aside.

- Cream the butter and sugars together in a large mixer bowl on medium speed until light in color and fluffy. You should be able to see the change in color happen and know it's ready.
- Add the egg and mix until well combined.
- Add the vanilla extract and mix until well combined.
- Add the dry ingredients and mix until the dough is well combined. It will be thick and shouldn't be sticky. Do not over mix. Once it's well combined, use a rubber spatula to help it come together to form a more cohesive ball.
- Create 1 1/2 tablespoon sized balls of cookie dough. Gently roll into a ball, then roll each ball in the additional sugar to coat. Set the balls on the baking sheet.
- Bake cookies for 7-8 minutes. The cookies will spread and the centers will look soft, but should look done. Remove just before the edges begin to turn golden. Don't over bake. The cookies will be a little puffy when you take them out of the oven but will fall a bit as they cool.
- Remove from the oven and allow to cool on baking sheets for 4-5 minutes before transferring to a wire rack to cool completely.