

Sugar Cookies

Prep: 15 mins **Cook:** 9 mins **Total:** 2 hrs 24 mins
Yield: 3 dozen @ 2 1/2"

Ingredients

- 3 cups all purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup sugar
- 1 large egg, beaten
- 1 tablespoon milk
- powdered sugar or flour (for rolling out dough)

Directions

1. Sift together flour, baking powder and salt. Set aside. Place butter and sugar in large bowl and beat with electric mixer until light in colour. Add egg and milk and beat to combine. With mixer on low speed, gradually add flour/baking powder/salt mixture and beat until mixture pulls away from the side of the bowl. Divide the dough in half, wrap in waxed paper and refrigerate for 2 hours.
2. Preheat oven to 375 degrees F (190 degrees C).
3. Sprinkle work surface with powdered sugar (or flour). Remove 1 wrapped pack of dough from refrigerator at a time, sprinkle rolling pin with powdered sugar (or flour), and roll out dough to 1/4" inch thick. Move the dough around and check underneath frequently to make sure it is not sticking. If dough has warmed during rolling, place cold baking sheet on top for 10 minutes to chill. Press cookie cutter into dough to cut shapes, placing them at least 1 inch apart on a greased baking sheet, parchment or silicone baking mat, and bake for 7 to 9 minutes or until cookies are just beginning to turn brown around the edges, rotating cookie sheet halfway through baking time. Let sit on baking sheet for 2 minutes after removal from oven and then move to complete cooling on wire rack. Serve as is or ice as desired. Store in airtight container for up to 1 week.

Hint: Our Rolling Pin Guides will help achieve a consistent dough thickness.