

The Best Sugar Cookies (Recipe & Video)

Prep: At least 2 hours chilling, plus time to mix, roll, cut, and decorate • Cook: 11–12 minutes per batch

Soft cut-out sugar cookies with crisp edges and thick, tender centers, boasting irresistible buttery vanilla flavor and a perfectly flat surface for decorating.

Ingredients

- 2 and 1/4 cups (281g) all-purpose flour (spooned & leveled; plus more as needed for rolling and work surface)
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup (12 Tbsp; 170g) unsalted butter (softened to room temperature)
- 3/4 cup (150g) granulated sugar
- 1 large egg (at room temperature)
- 2 teaspoons pure vanilla extract
- 1/4 teaspoon almond extract (optional)
- as needed royal icing or easy glaze icing or cookie buttercream (for decorating)
- as needed sprinkles (assorted; for decorating)

Instructions

1. In a medium bowl, whisk together the flour, baking powder, and salt; set aside.
 2. In a large bowl using a handheld or stand mixer fitted with a paddle, beat the butter and sugar on high speed until light and creamy, about 3 minutes.
 3. Add the egg, vanilla, and almond extract (if using); beat on high until combined, about 1 minute. Scrape down the bowl and beat again as needed.
 4. Add the dry ingredients to the wet ingredients and mix just until a soft dough forms.
 5. Divide the dough into 2 equal pieces.
 6. Roll each portion out to about 1/4 inch thick on lightly floured parchment paper or a silicone baking mat. Stack the rolled sheets (parchment between) on a baking sheet.
 7. Refrigerate the rolled-out dough for at least 2 hours and up to 2 days.
 8. Cut the chilled dough into shapes with cookie cutters, gathering and re-rolling scraps as needed.
 9. Bake the cookies until the edges are set, about 11–12 minutes, depending on size. Cool on the baking sheet briefly, then transfer to a rack to cool completely.
 10. Decorate cooled cookies with royal icing, easy glaze icing, or cookie buttercream, and add sprinkles as desired.
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Tags: Cookies, Dessert, Baking, Cut-Out, Make Ahead, Holiday

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