

Vanilla Sugar Cookies



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Recipe by: Laura Vitale

Makes 2 Dozen

Prep Time: minutes

Cook Time: minutes

Ingredients

- 1 $\frac{3}{4}$ cups of All Purpose Flour
- $\frac{1}{2}$ tsp of Baking Powder
- $\frac{1}{2}$ tsp of Salt
- $\frac{1}{4}$ tsp of Baking Soda
- 1 cup of Unsalted Butter at room temperature
- 1 cup of Granulated Sugar
- 1 Egg
- $\frac{1}{2}$ tsp of Vanilla Extract
- $\frac{1}{2}$ cup of Granulated Sugar for rolling cookies in

1) Preheat your oven to 350 degrees. Line 2 baking sheets with parchment paper and set aside.

2) In a small bowl combine first 4 ingredients and set aside.

3) In a large bowl cream together the butter and 1 cup of sugar, add the egg and vanilla and mix until creamy and combined.

4) Add the dry ingredients and mix until everything incorporated.

5) Using a small (1 Tbsp measuring) cooking scoop or just using a tablespoon, form your cookies and roll them around in the extra sugar. Place them on your prepared baking sheet a few inches apart and bake for about 18 minutes rotating the baking sheet once.

6) Let cool on baking sheet for 5 minutes and remove to a wire rack to cool completely.

I guarantee you that these are the best vanilla sugar cookies you have ever had! They should come with a warning sign because they are totally addicting!

