

# SUGAR COOKIES

COURTESY OF THE FOOD NETWORK



**INGREDIENTS:** 1 egg, beaten | 3/4 teaspoon baking powder | 1/4 teaspoon salt | 1 cup unsalted butter, softened  
3 cups all-purpose flour | 1 cup sugar | 1 tablespoon milk | Powdered sugar, for rolling out dough

## DIRECTIONS

**1** Sift together flour, baking powder, and salt. Set aside. Place butter and sugar in large bowl of electric stand mixer and beat until light in color. Add egg and milk and beat to combine. Put mixer on low speed, gradually add flour, 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** **375 F°**  
Preheat oven



**3** Sprinkle surface where you will roll out dough with powdered sugar. Remove 1 wrapped pack of dough from refrigerator at a time, sprinkle rolling pin with powdered sugar, 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 cookie sheet on top for 10 minutes to chill. Cut into desired shape, place at least 1-inch apart on 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.

## DECORATION

1 cup confectioners' sugar | About 1 tablespoon milk | Food coloring, if desired | Sprinkles, candies, colored sugar

**FOR DECORATING:** Whisk the confectioners' sugar with just enough milk to make a thick icing. Transfer icing to a small plastic bag. Press the icing into a corner of the bag and snip off the corner with scissors to make a small opening. Gently press the icing onto the cookie to make a simple pattern. Decorate as desired. Set aside for about 1 hour to let the icing harden.

"Sugar substitutes like Monk fruit/Erythritol sweeteners, that can be baked, may be used"