



Rolled Sugar Cookie

Ingredients

- 2 cups white sugar
- 1½ cups butter, softened
- 4 large eggs
- 1 teaspoon vanilla extract
- 5 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt

Instructions

1. Prepare the Dough:

- In a large bowl, beat together the sugar and softened butter with an electric mixer until smooth and creamy.
- Add the eggs one at a time, mixing well after each. Stir in the vanilla extract.
- In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the butter mixture, mixing until fully incorporated.
- Cover the dough and refrigerate for at least 1 hour, or overnight for best results.

2. Roll & Cut:

- Preheat oven to 400°F (200°C). Lightly flour a clean work surface.
- Roll out the chilled dough to about ¼ to ½ inch thickness.
- Cut into desired shapes using cookie cutters. Place cookies 1 inch apart on ungreased baking sheets.

3. Bake & Cool:

- Bake for 6 to 8 minutes, or until the edges are just beginning to turn golden.
- Allow cookies to cool on the baking sheet for a minute before transferring to a wire rack to cool completely.

4. Decorate:

- Once cooled, decorate with your favorite icing. For a simple glaze, mix confectioners' sugar with just enough milk to create a thin but spreadable icing. Use a pastry brush to "paint" it on for a smooth finish.

