

Basic Sugar Cookie

Ingredients

1 cup room temp unsalted butter
1 cup brown sugar
1 1/2 teas vanilla extract
1/2 teas salt
1 egg
3 ~ cups flour

Tools

A hand or stand mixer
Rubber spatula
Measuring cups and spoons
Parchment paper or multiple sili-
cone mats
Rolling pin
Baking sheets

Instructions

1. Add 1 cup room temperature unsalted butter, 1 cup brown sugar and mix on medium speed for 3-5 minute, until everything is fully blended and fluffy.
2. Scrao down the sides of the bowl and add 1 1/2 teaspoon vanilla (or how-
ever much your heart desires), 1/2 teaspoon salt, and 1 egg into a bowl
and mix on medium speed until everything is mixed together.
3. Scrap down the sides of the bowl and beater.
4. Add 3 cups of flour, 1 cup at a time, mixing in slowly until just incorporat-
ed. Your dough will start pulling away from the sides, if it looks like it is
getting too crumbly do not add more flour.
5. Take a sheet of parchment paper (about the length of your baking
sheets) and put half the mixed dough on it, then place another sheet of
parchment paper on top. (You can swap parchment paper for silicone
mats.)
6. Take your rolling pin and roll out your dough - on top of the covered
parchment sheet. Recommend rolling the dough to 5/16 of an inch depth.
7. Place your rolled out cookie dough, in the parchment paper sheets, to the
side.
8. Repeat the process with the second half of your dough.
9. Preheat oven to 375° F.
10. Take a sheet of dough and peel the parchment off one side of the dough,
place the parchment sheet back on the dough and flip over. Peel the
other side of the parchment off. Take the spare sheet of parchment and
place it on your baking sheet. If necessary, cut it down to fit your baking
sheet before placing it.

11. Cut your cookies into your desired shape and place on your baking sheet. When your cookies are evenly distributed on the baking sheet, place the baking sheet into the freezer for 10 minutes or the refrigerator for 20 minutes. Place leftover dough to the side.
12. Repeat this process with the second sheet of dough. Combine all the leftover dough, placing between the two leftover parchment sheets, rolling to desired thickness, placing in the refrigerator for 10 minutes, and then cutting into the desired shape.
13. Once the 10 minutes in the freezer has ended, take the baking sheet and place it in the oven, baking it for 8 - 10 minutes. Your cookies should puff up slightly and just baked all the way through - right before turning golden brown on the edges..
14. Once you remove cookies from the oven, let them sit on the baking sheet for another 8 - 10 minutes to firm and then transfer to a wire cooling rack to allow them to cool completely.

Tips

- You can also add almond extract to enhance your doughs flavor.
- Different flours and weather conditions will affect your dough which is why the flour measurement may change, it's always easier to add more flour than to add more moisture.
- If you prefer thinner cookie, take a minute or two off your baking time. If you prefer thicker cookies, add more baking time.
- You may experience "butter bleed" with these cookies, where butter seeps out. When you place your cookies on a wire cooking rack you can place them on a paper towel to adsorb any extra butter.