



Easy Sugar Cookies

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

48

Description

This sugar cookie recipe is quick and easy to make with simple ingredients. They are delicious as is or with candies mixed in. My friend uses chocolate mints on top and they taste great.

Ingredients

- 2 $\frac{3}{4}$ cups all-purpose flour - 1 teaspoon baking soda - $\frac{1}{2}$ teaspoon baking powder - 1 cup butter
- softened - 1 $\frac{1}{2}$ cups white sugar - 1 egg - 1 teaspoon vanilla extract

Instructions

1. Gather all ingredients. Preheat the oven to 375 degrees F (190 degrees C). Dotdash Meredith Food Studios Stir flour
2. baking soda
3. and baking powder together in a small bowl. Dotdash Meredith Food Studios Beat sugar and butter together in a large bowl with an electric mixer until smooth. Dotdash Meredith Food Studios Beat in egg and vanilla. Dotdash Meredith Food Studios Gradually blend in flour mixture. Dotdash Meredith Food Studios Roll dough into walnut-sized balls and place 2 inches apart onto ungreased baking sheets. Dotdash Meredith Food Studios Bake in the preheated oven until edges are golden
4. 8 to 10 minutes. Cool on the baking sheets briefly before removing to a wire rack to cool completely.
Meredith Food Studio Editor's Note Top these sweet cookies with our sugar cookie frosting to really impress!