



Easy Icebox Cookies

Savannah · 29/09/2024



Prep Time

4 hrs 30 mins

Difficult

Medium

Servings

5 hrs

Description

These icebox cookies are easy to make now and keep the dough in the freezer or refrigerator This recipe makes enough dough for 3 dozen cookies simply slice and bake as you need them

Ingredients

- - 5 cups all-purpose flour - 1 teaspoon baking soda - 1 tablespoon ground cinnamon
- or to taste - 1 pound butter - 1 cup white sugar - 1 cup light brown sugar - 3 large eggs - 1 cup chopped nuts

Instructions

1. Whisk flour
2. baking soda
3. and cinnamon together in a large bowl until evenly blended; set aside. Beat butter
4. white sugar
5. and brown sugar in a separate large bowl with an electric mixer until smooth. Add eggs one at a time
6. allowing each egg to blend into butter mixture before adding the next. Mix in flour mixture until just incorporated. Fold in chopped nuts; mixing just enough to evenly combine. Scrape cookie dough onto a sheet of waxed paper
7. and form into a log. Roll tightly in the waxed paper
8. and refrigerate until firm
9. about 4 hours. Preheat the oven to 350 degrees F (175 degrees C). Spray baking sheets with cooking spray. Unwrap the dough
10. and cut into 1/4-inch slices. Place cookies onto baking sheets
11. spaced 1-inch apart. Bake in the preheated oven until the edges are golden
12. 8 to 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.