



Cooking with Chef Steph

Sugar Cookie

Recipe from The Joy of Cooking

Ingredients

Whisk together thoroughly:

- 3 ¼ cups all purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt

Beat on medium speed until very fluffy and well blended:

- 20 tablespoons (2 ½ sticks) unsalted butter, softened
- 1 cup sugar

Add and beat until well combined:

- 1 large egg
- 1 tablespoon milk
- 1 teaspoons vanilla

Directions

1. Preheat the oven to 375° F. Grease cookie sheets or use parchment or Silpat.
2. Gradually add the flour mixture into the butter mixture until well blended and smooth.
3. Split the dough into two discs, place in plastic wrap and chill for at least 30 minutes before rolling out and cutting out shapes.
4. Bake cookies for 6-9 minutes until just lightly colored on top and slightly darker at the edges.