

Holiday Sugar Cookies

This is a favorite of my family's holiday gatherings. Hint use Powdered Sugar instead of Flour for rolling out the dough, this reduces the gluten and improves flavor.

Ingredients:

3 cups All-purpose Flour
¾ Tsp Baking Powder
½ Tsp Vanilla Powder (I recommend Heilala Vanilla Powder if you can find it).
¼ Tsp Salt
1 Cup Unsalted Butter softened
1 Cup Sugar
1 egg beaten
1 Tbsp. milk
2 Tsp Vanilla (I recommend Heilala Vanilla extract)
Powdered Sugar for rolling out dough

Directions:

Pre-Heat Oven to 375 °F

Sift together Flour, Baking Powder, Vanilla Powder (if you can find it) and Salt, set aside.

Place Butter and Sugar in large bowl of an electric mixer, and beat until light in color

Add Egg, Milk, and Vanilla, mix to combine completely.

On slow speed, gradually add flour mixture until combined.

Wrap dough in wax paper (or plastic wrap), place in Refrigerator for 2 hours.

Sprinkle Powdered Sugar on your work surface, take half of the dough and roll out to ¼ inch thick.

Use your favorite shaped Cookie Cutters to cut the cookies.

Prepare baking sheet with Parchment Paper, or buttered surface

Hint place all cookie cutters on dough at the same time and use a spatula to transfer the cut dough with the cutter, this helps retain shape.

Bake 7 – 9 minutes turning halfway through the cooking, until edges just barely start to brown.

Place on a cooling rack to allow ample cooling before attempting to frost. Or enjoy them without frosting.

Source for Heilala Vanilla Products (<https://www.heilalavanilla.com>)