



(St Patrick's Day) No Fail Easy Sugar Cookies

Source: Adapted from a recipe posted by Karli Bitner

Active Time: 15 minutes **Total Time:** 25 minutes

Yield: About 24 cookies (depending on size)

A no spread recipe for perfect shapes every time. Links for cookie cutters and color in 'notes'.

1 cup butter room temp

1 cup granulated sugar

2 tsp vanilla extract

1 egg

3 cups flour

2 tsp baking powder

Green food coloring (i used chef mate 'leaf green' gel food color)

- 1 Preheat oven to 350 °. Line a baking sheet with parchment paper.
- 2 Using the paddle attachment, beat the butter and sugar at medium-high speed in the bowl of a standing mixer for two minutes.
- 3 Scrape the sides then add egg and vanilla. Mix on medium-high until well combined.
- 4 Add baking powder and flour. Start on low speed then gradually increase the speed until the dough starts to come together. While the dough comes together add one drop of green food color at a time until the color you want is achieved. It will only take a few drops. Mix until the dough is the texture of playdough
- 5 Split the dough in half and working with one half at a time, place dough on a piece of plastic wrap. Shape and press the dough into a rectangle shape. Place another piece of plastic wrap over the top and gently use a rolling pin to roll out the dough to your desired thickness.
- 6 Use cookie cutters to cut out desired shapes and gently transfer them to the baking sheet.
- 7 Bake for about 12 minutes or until the centers look puffy and no longer glossy but the edges are not browned at all. Transfer to a cooling rack to cool completely then decorate, ice or frost as desired.

Notes:

! This recipe will not spread, rise or flatten so you should roll the dough to the thickness you want your final product to be. I roll to 3/8"

!! This recipe can be rolled over and over again. To re-roll just gather your scraps into a ball and place back on a piece of plastic wrap. Gently press and shape into a rectangular shape, cover with the other piece of plastic wrap, and roll it out to your desired thickness. You can keep doing this until you've used up all the dough

!! My favorite rolling pin <https://a.co/d/027kj3mB>

Shamrock cookie cutters <https://a.co/d/0hYtkMBp>

Shamrock cookie stamps

<https://a.co/d/0ey7qmgn>

Leaf Green food color gel

<https://a.co/d/0iKTz2Rf>

Source URL:

<https://cookingwithkarli.com/perfect-sugar-cookie-recipe/#wprm-recipe-container-4886>

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