

Super Simple Sugar Cookies



I make this cookie for all of my cookie pop-ups because they are easy and delicious. Everyone loves sugar cookies!

This recipe makes ~80 cookies! Feel free to halve it.

Ingredients

- 1 1/2 cups butter, room temperature (12 oz or 339 g)
- 2 cups white sugar (400 g)
- 4 eggs
- 1 teaspoon vanilla extract (5 mL)
- 7 cups gently spooned all-purpose flour (830 g)
- 2 teaspoons baking powder (10 mL)
- 1 teaspoon salt (5 mL)

Directions

1. In a large bowl, cream together butter and sugar until combined and fluffy.
2. Beat in eggs, one at a time.
3. Beat in vanilla.
4. In a separate bowl, gently whisk together flour, baking powder and salt.

5. Beat dry ingredients into wet ingredients one cup at a time until well combined. Dough will be thick, like play dough.
6. Cover, and chill dough in refrigerator for at least three hours (or overnight).
7. Take dough out of fridge and let it soften for about 10 minutes before rolling it out.
8. Preheat oven to 400 degrees F (200 degrees C).
9. Roll out about 1/3 of dough on a floured surface to about 1/4 inch (6 or 7 mm) thick. Be sure to flour board and rolling pin so dough doesn't stick.
10. Cut into shapes with cookie cutters. If you use different cookie cutters, make sure they are all about the same size so cookies bake at the same rate.
11. Place cookies on parchment-lined cookie sheet. Cookies will expand a bit so place them about an inch (2 cm) apart.
12. Chill cookie tray with raw cookies in freezer for about 10 minutes so they get really cold.
13. Bake cookies for 6 to 8 minutes, until edges are just beginning to turn golden brown. Don't over cook.
14. Let cookies rest on cookie sheet for 1 to 2 minutes before transferring to a cooling rack.
15. When cookies are completely cool, transfer to storage box or frost using Cookies4Cures Buttercream Cookie Icing.

Cookies are freshest for the first few days when kept in a box on the counter, but they don't really go bad. You can also freeze them.

*I hope you like them!!
With hope, butter, and love,
Dana*



Buttercream Cookie Icing



This icing is the perfect balance between cake frosting and cookie icing. It will harden nicely after a few hours.

This recipe makes enough icing for 2 - 3 dozen cookies.

Tools

- Electric mixer, hand or stand
- Metal mixing bowl
- Spatula
- Ceramic plate, to mix colors into frosting on
- Plastic sandwich bags, for piping frosting
- Butter knives, for spreading frosting
- Sprinkles, for decorating

Before you start

1. Bake cookies and let them fully cool. I recommend my Super Simple Sugar Cookies! Gingerbread also works great!
2. Set out butter so it gets to room temperature.

Ingredients

- 1/2 cup butter (1 stick), room temperature but not too warm (4 oz / 115 g)
- 3 c powdered sugar (360 g)
- 1/2 tsp vanilla extract (2.5 mL)
- 2 Tbsp whole milk (30 mL)
- Food coloring (gel food coloring preferred)

Directions

1. Beat butter until creamy.
2. Slowly beat powdered sugar into butter. Frosting will be thick.
3. Mix in vanilla.
4. Beat in the milk 1 Tbsp at a time. You will probably need 2 Tbsp of milk, but you may need to adjust. Final texture should be thick and creamy, not at all runny. You should be able to spread it on cookies or pipe it through a bag.
5. Color frosting as desired with food coloring.
6. Use frosting right away to decorate cookies. It will start to harden after an hour or two.
7. Leave cookies out so frosting can harden for about 4 hours.

Store frosted cookies in a box on the counter. They'll stay delicious for several days. We've never had cookies last long enough to go bad.

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