

BAKERY STYLE SUGAR COOKIE

By: Simply Creative Chef Rob Scott

Ingredients:

Servings: 24

1 ½ cups all-purpose flour
¾ teaspoons baking powder
½ teaspoon fine sea salt
1 ½ sticks unsalted butter softened (¾ cup)
¾ cup granulated sugar and extra for rolling
1 large egg
½ tablespoons pure vanilla extract

Directions:

- Preheat the oven to 375 degrees F
- Line several baking sheets with parchment paper
- Mix the flour, baking powder and salt in a medium bowl
- Place the softened butter and sugar in the bowl of your electric mixer
- Cream the butter and sugar together on high until light and fluffy, 3 – 5 minutes (don't skimp on the time)
- Turn the mixer on low and add the egg and vanilla extract and scrape the bowl
- With the mixture running on low, slowly add the flour mixture
- Scrape the bowl and beat again for 30 seconds
- Pour some extra sugar into a bowl to coat the cookies
- Scoop the dough out and roll into 1-inch balls
- The dough should be soft and delicate – do not over-handle
- Shake each ball in the sugar bowl to coat, then place on the cookie sheets 2 inches apart
- Use the bottom of a drinking glass to press down each ball, until they are 1/3 to 1/2 inch thick
- Bake each sheet of sugar cookies for 9 – 11 minutes, until the edges are slightly golden and the centers are just barely set
- Cool completely on the cookie sheets