

Sugar Cookies

Classic soft and chewy sugar cookies recipe with simple ingredients. Perfect for holidays, birthdays, and everyday treats. Easy to make and decorate!

30	10	40	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Sugar Cookies

Ingredients

- 2 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 1 egg
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp vanilla extract

Instructions

- 1 Prepare for Baking**

Preheat oven to 375°F (190°C). Line 2 large baking sheets with parchment paper.
- 2 Mix Dry Ingredients**

Whisk together 2 cups all-purpose flour, 1 teaspoon baking powder, and 1 teaspoon salt in a medium bowl until evenly combined.
- 3 Cream Butter and Sugar**

Beat 1 cup softened butter and 1 cup granulated sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 3-4 minutes.
- 4** Beat in 1 large egg and 1 teaspoon vanilla extract until fully incorporated and mixture is smooth, about 1 minute.
- 5** Add the flour mixture to the butter mixture and mix on low speed just until the dough comes together and no streaks of flour remain, about 30-45 seconds.
- 6 Shape and Bake**

Roll dough into 1½-inch balls using your hands or a cookie scoop. Place balls 2 inches apart on prepared baking sheets.
- 7** Gently flatten each ball to about ½-inch thickness using the bottom of a glass or your palm.
- 8** Bake for 8-10 minutes until edges are lightly golden but centers still look slightly underdone and soft.
- 9 Cool**

Cool cookies on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely, about 15 minutes.

Tips

Use room temperature ingredients for best results. Take butter and eggs out of the refrigerator 1-2 hours before baking to ensure they cream together properly and create a smooth, even dough texture.

Don't overmix the dough once you add the flour. Mix just until the ingredients are combined to prevent tough, dense cookies. Stop mixing as soon as no flour streaks remain visible.

Line your baking sheets with parchment paper to prevent sticking and ensure even browning. This also makes cleanup much easier and helps cookies release cleanly from the pan.

Chill cut-out cookies for 15-30 minutes before baking to help them hold their shape. This is especially important for intricate cookie cutter shapes that you want to remain crisp and defined.

Remove cookies from the oven when the edges are just set but the centers still look slightly soft. They'll continue cooking on the hot pan and result in perfectly chewy cookies rather than overbaked ones.

Use pure vanilla extract rather than imitation for the best flavor. The difference is especially noticeable in simple recipes like sugar cookies where vanilla is a prominent flavor component.

Roll dough to an even 1/4-inch thickness for consistent baking. Use rolling pin guides or stack books on either side of your dough as a guide to maintain uniform thickness throughout.