

# THE BEST SUGAR COOKIE RECIPE

*We have found The Best Sugar Cookie Recipe ever and we couldn't wait to share it so that everyone can have super yummy homemade sugar cookies.*

yield: **3 DOZEN LARGE COOKIES**

prep time: **10 MINUTES**

cook time: **8 MINUTES**

total time: **18 MINUTES**

## INGREDIENTS

- 2 cups Sweet Cream Salted Butter (softened)
- 2 cups Sugar
- 2 Eggs
- 2 tbsp. Vanilla
- 4 tsp. Baking Powder
- 6 cups Flour

## INSTRUCTIONS

1. Add butter and sugar to your mixer. Cream the butter and sugar until it is completely mixed. Do not over-mix.
2. Add vanilla and eggs and mix until completely incorporated.
3. Add Baking Powder and mix.
4. Mix in the flour two cups at a time.
5. Do not chill the dough, the cookies will bake better if the dough is at room temperature.
6. Roll a handful of the dough out on a prepared surface until it's about 3/8" thick and cut out shapes with a cookie cutter.
7. Bake at 350 degrees for 6-8 minutes depending on the size of the cookie. Do not over-bake.

8. Frost with [The Best Buttercream Frosting](#)

