

# The Best Rolled Sugar Cookies

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Rated: ★★★★★

Prep Time: 20  
Minutes

Ready In: 3  
Hours

Submitted By: Jill  
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Cook Time: 8 Minutes

Servings: 15

"Whenever you make these cookies for someone, be sure to bring along several copies of the recipe! You will be asked for it, I promise!!!"

## INGREDIENTS:

1/4 cup and 2 tablespoons butter,  
softened

1/2 cup white sugar

1 eggs

1/4 teaspoon vanilla extract

1/2 teaspoon baking powder

1-1/4 cups all-purpose flour

1/4 teaspoon salt

## DIRECTIONS:

*You have scaled this recipe's ingredients to yield a new amount (15). The directions below still refer to the original recipe yield (60).*

1. In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder, and salt. Cover and chill dough for at least one hour (or overnight).
2. Preheat oven to 400 degrees F (200 degrees C). Roll out dough on floured surface 1/4 to 1/2 inch thick. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased cookie sheets.
3. Bake 6 to 8 minutes in preheated oven. Cool completely.