



Sugar Cookie Cutouts

Makes about 24 cookies, depending on the size of the cutout

We use this same dough for our Christmas, Valentines, Pumpkin and other cutout cookies. The cookie holds its shape and can be topped with royal icing or buttercream.

Ingredients

- 3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup sugar
- 1 egg, beaten
- 1 tablespoon milk
- 1 tsp vanilla or almond extract. (For pumpkin Cookies add 1 tablespoon pumpkin spice seasoning)
- Powdered sugar, for rolling out dough

Directions

- Sift together flour, baking powder, and salt. Set aside.
- Place butter and sugar in large bowl of electric stand mixer and beat until light in color.
- Add egg and milk and beat to combine.
- Put mixer on low speed, gradually add flour, and beat until mixture pulls away from the side of the bowl.
- Divide the dough in half, wrap in waxed paper, and refrigerate for 2 hours.
- Preheat oven to 375 degrees F.
- Sprinkle surface where you will roll out dough with powdered sugar. Remove 1 wrapped pack of dough from refrigerator at a time, sprinkle rolling pin with powdered sugar, and roll out dough to 1/4-inch thick. Move the dough around and check underneath frequently to make sure it is not sticking.
- Cut into desired shape, place at least 1-inch apart on parchment lined baking sheet. Chill for 10-15 minutes to help retain the shape.
- Bake for 7 to 9 minutes or until cookies are just beginning to turn brown around the edges, rotating cookie sheet halfway through baking time.
- Let sit on baking sheet for 2 minutes after removal from oven and then move to complete cooling on wire rack.
- Serve as is or ice as desired. Store in airtight container for up to 1 week.