

A Recipe From *tikkido*

Soft Sugar Cookies

<https://tikkido.com/blog/soft-sugar-cookie-recipe>

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Makes 48 Cookies

- 1 cup butter, softened
- 2 cups sugar
- 2 eggs
- 1/2 teaspoon salt
- 4 cups flour
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 2 Tablespoons corn starch
- 1 cup buttermilk
- 2 teaspoons vanilla

Instructions:

1. Cream the softened butter and sugar. Add the eggs, one at a time, and beat after each addition.
2. Combine the dry ingredients (flour, salt, baking soda, baking powder, and corn starch) in a separate bowl, and mix together.
3. Combine liquid ingredients (buttermilk and vanilla).
4. Add the dry and liquid ingredients to the creamed butter/sugar/egg mixture, alternating between the wet and dry.
5. Scoop the cookie dough out (I like using a cookie scoop to get even cookies) and roll the dough in sugar.
6. Place the sugar-coated cookie dough on a parchment-lined cookie sheet.
7. Bake at 350 degrees Fahrenheit for 12-13 minutes.

