

A Recipe From *tikkido*

Cut Out Sugar Cookies

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

Rolled Sugar Cookie Ingredients:

- 6 cups flour
- 1 teaspoon baking powder
- 2 cups (4 sticks) butter, softened
- 2 cups sugar
- 2 eggs
- 2 teaspoons vanilla
- 1 teaspoon salt

Instructions:

1. Cream the butter and sugar together in a mixer. Add eggs and beat until combined.
2. Add all dry ingredients (except for the flour) and mix to combine.
3. Add flour, and mix just until combined.
4. Place a silpat on your counter, and a sheet of parchment paper on top of the silpat. (The silpat will prevent the parchment from slipping as you roll out the dough).
5. Roll out dough to about 1/8" thickness.
6. Use cookie cutters to cut dough into shapes, and remove excess dough from around the shapes.
7. Bake at 350 for 8-10 minutes for smaller cookies, 10-12 minutes for larger cookies. The cookies should turn golden brown on the edges.

