

### **Sugar Cookies:**

2 3/4 cups all-purpose flour

1 tsp baking soda

1/2 tsp baking powder

1/2 tsp salt

1 cup unsalted butter, room temperature

1 cup + 2 tbsp granulated sugar

2 tbsp light brown sugar

1 large egg

2 tsp vanilla extract

1/4 cup sugar (additional for rolling, or you can use sprinkles)

### **Instructions:**

1. Preheat oven to 350°F. Line cookie sheets with parchment paper. Set aside.
2. Combine the flour, baking soda, baking powder and salt in a medium sized bowl and set aside.
3. Cream the butter and sugars together in a large mixer bowl on medium speed until light in color and fluffy. You should be able to see the change in color happen and know it's ready.
4. Add the egg and mix well.
5. Add the vanilla extract and mix well.
6. Add the dry ingredients slowly and mix until the dough is well combined. It will be thick and shouldn't be sticky. Do not over mix. Once it's well mixed, use a rubber spatula to help it come together to form a more cohesive ball.
7. Create 1 1/2 tablespoon sized balls of cookie dough. Gently roll into a ball, then roll each ball in the additional sugar (or sprinkles) to coat. Set the balls on the cookie sheet.
8. Bake cookies for 7-8 minutes. The cookies will spread and the centers will look soft, but should look done. Remove just before the edges begin to turn golden. Don't over bake. The cookies will be a little puffy when you take them out of the oven but will fall a bit as they cool.
9. Remove from the oven and allow to cool on baking sheets for 4-5 minutes before transferring to a wire rack to cool completely.