



SARAH'S SUGAR CUTOUT COOKIES

INGREDIENTS:

FOR SUGAR COOKIES

1 cup salted butter, softened
1 cup granulated sugar
2 tsp vanilla extract
2 large eggs room temperature
2 $\frac{3}{4}$ cups all-purpose flour
 $\frac{3}{4}$ tsp baking powder
 $\frac{1}{2}$ tsp salt

FOR SUGAR FROSTING

4 cups powdered sugar
3-4 Tbsp. milk room temperature
2 $\frac{1}{2}$ Tbsp. light corn syrup
 $\frac{1}{2}$ tsp vanilla extract
Gel food coloring

DIRECTIONS:

MAKE THE SUGAR COOKIES:

Cream together butter and sugar in the bowl of a standing mixer. Add vanilla and eggs and beat until combined. Add flour, baking powder and salt and beat until combined.

Divide dough into two equal portions. Shape each piece of dough into a round, flat disc and wrap tightly with plastic wrap. Chill in the refrigerator for at least 2 hours, or overnight.

Preheat oven to 350 degrees F.

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DIRECTIONS CONTINUED:

Line two to four large baking sheets with parchment paper, set aside. Remove one sugar cookie dough disc from the refrigerator and let it sit at room temperature for 5 minutes to soften slightly. Place sugar cookie dough on a floured surface and roll to ½" or ¼" thickness (thicker = softer cookies).

Use your favorite cookie cutter shapes and cut out the dough and place them 1" apart on the prepared cookie sheets. Repeat until all the dough is used. You can gather and re-roll the dough scraps two additional times (3 times total).

DECORATE WITH SPRINKLES ONLY (NO FROSTING)

Use a pastry brush and brush the cookies with a little bit of milk or cream. Then decorate with sprinkles, which will stick to the milk/cream.

BAKE

Bake in the preheated oven for 9-10 minutes or until cookies are puffed and just set around the edges. Remove and let sit on cookie sheet for 5 minutes before transferring to a wire rack to cool completely. Repeat with second disc of dough.

MAKE THE SUGAR COOKIE FROSTING:

Combine all frosting ingredients in a medium bowl and whisk to combine. Start with 2 TBS milk and increase until your desired consistency is achieved. If using food coloring, separate frosting into smaller bowls and add food coloring to your liking.

Place each color in a disposable piping bag fitted with your tip of choice. Once cookies are completely cooled, decorate cookies. Let decorated cookies sit at room temperature for at least 3 hours, or until the frosting is completely hardened. Chilling them in the refrigerator helps speed up the setting process. Store in an airtight container or on a plate wrapped in plastic wrap at room temperature or in the refrigerator.

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