

Audrey's Sugar Cookies

Makes about 16 medium sized sugar cookies.

INGREDIENTS

2/3 cup (150g) soft unsalted butter 1 tsp vanilla extract
1/2 cup (60g) sugar 1/4 tsp salt
3/4 cup (230g) plain flour

INSTRUCTIONS

1. Mix butter and sugar together in a bowl on medium speed. Using a stand mixer or hand mixer will make the job so much easier. Just mix until the ingredients are combined.
2. Add the flour, vanilla extract and salt to the bowl and mix only until it becomes a bread crumbly like consistency. You don't want to over mix.
3. Once it becomes bread crumb-y, take it out of the bowl and knead it a few times on a clean, flat surface until it comes a delicate ball of dough. Yes it will be fragile and might fall apart easily but that is the nature of sugar cookie dough!
4. Once you have a nice ball, slowly roll it out to about 0.75cm, or a little less than 1 cm thickness. It doesn't really have to be precise as long as it's even all around.
5. Now the fun part!! Start cutting away! This recipe yields about 16 medium sized sugar cookies. You can roll out the excess dough again to make more cookies but I only recommend rolling out the dough twice max. After two times, I would discard the excess.
6. Place cookies on a baking sheet lined with parchment paper and bake at 338F degrees for 10-15mins or until the sides of the cookies are starting to turn golden brown.
7. Let the cookies cool for about 15-30mins before icing!

