



The Dough Parlour's Old-Fashioned Sugar Cookie Recipe

- 1 cup unsalted butter, softened (*or use salted butter and only 1/2 tsp added salt*)
 - 1 cup of sugar
 - 1 1/2 teaspoons vanilla extract
 - 1 egg
 - 2 1/2 cups all-purpose flour
 - 3/4 teaspoon baking powder
 - 3/4 teaspoon salt (*or 1/2 tsp if using salted butter*)
1. Combine butter and sugar in the bowl and beat until creamy.
 2. Add egg and vanilla extract and beat until well combined.
 3. In a separate bowl, whisk together flour, baking powder, and salt.
 4. Slowly add dry ingredients into wet until well combined.
 5. Divide dough into two disks, cover well with plastic wrap and refrigerate for 2 hours.
TIP: To make cutting easier, pre-roll your dough before putting it into the fridge, just make sure you cover it well so it doesn't dry out, and use parchment or a silicone baking mat to keep the two layers separate.
 6. Preheat oven to 350F (175C) and line a baking sheet with parchment paper or silicone baking mat.
 7. Dust a clean surface with flour and roll out one cookie dough to about 1/4" thick.
Add flour as needed.
 8. Use our cutters to cut out shapes and transfer shapes to the baking sheet.
 9. Bake for 9-10 minutes, or until edges begin to golden.
 10. Allow cookies to cool completely on cookie sheet before frosting with your favourite frosting recipe!