

The Best Sugar Cookies

(can be made dairy, egg + nut free with substitutes noted)

Cookie Recipe

- 2 + 3/4 plain flour (add up to 1/4 cup extra if needed)
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup unsalted butter, softened (can be substituted with dairy-free spread)
- 1 cup caster sugar
- 1 large egg, room temperature (can be substituted with 1/4 cup apple sauce)
- 2 teaspoons vanilla extract

Optional additions:

Confetti: Add 2 tablespoons sprinkles

Lemon: Add 1-2 teaspoons finely grated lemon zest

Chocolate Chip: Replace half of sugar with brown sugar and add 1 1/2 cups mini chocolate chips

Espresso: Add 2 tablespoons espresso powder

Cookie Icing

- 1 cup icing sugar/mixture
- 2-3 teaspoons milk or water
- 2 teaspoons corn/glucose syrup
- 1/4 teaspoon vanilla (or almond extract if not nut free)
- food colouring, optional

Cookie Instructions

In a small bowl, whisk together flour, baking powder, and salt. Set aside.

With an electric mixer, beat together softened butter and sugar on medium speed until smooth and combined, about 1-2 minutes. On low speed, beat in the egg (or apple sauce) and vanilla. Slowly beat in the flour mixture until dough forms and is no longer sticky, adding up to 1/4 cup extra flour as necessary.

Roll out dough to just under 1cm thick, between two pieces of baking paper to avoid sticking to your work surface. Refrigerate dough for at least 1 hour or overnight (I like to pop into the freezer for 30mins).

When ready to bake, remove dough from fridge. Preheat oven to 170 degrees Celsius. Cut out shapes with a cookie cutter and transfer to a baking paper or silicone lined tray. Chill in the freezer for 10 minutes to firm up, this ensures the cookies hold their shape better while baking. Bake for approx. 10-12 minutes, depending on size. I like to cook until lightly browning. Re-roll the remaining dough and continue cutting until all dough is used.

Cool cooked cookies on tray for 5-10 minutes before transferring to a wire rack to cool completely. Store in an air-tight container until ready to decorate (Up to a week at room temp)

Icing Instructions

Whisk together all ingredients until smooth and thick. Divide icing into separate bowls, if desired and add chosen food colouring. Transfer to a plastic ziploc bag for easy piping and snip off a tiny piece of the corner of the bag.

If you'd like to ice the entire cookie, pipe an outline onto the top of the cookies. Once icing outline is dry, add an additional teaspoon of milk or water to the icing to easily 'flood' the rest of cookie in with icing. Decorate as desired. Ideally let dry overnight if wanting to stack or bag decorated cookies to ensure icing is completely set.

Enjoy!

