BAKERY STYLE SUGAR COOKIE

By: Simply Creative Chef Rob Scott

**Ingredients:**  Servings: 24

1 ½ cups all-purpose flour

¾ teaspoons baking powder

½ teaspoon fine sea salt

1 ½ sticks unsalted butter softened (3/4 cup)

¾ cup granulated sugar and extra for rolling

1 large egg

½ tablespoons pure vanilla extract

**Directions:**

* Preheat the oven to 375 degrees F
* Line several baking sheets with parchment paper
* Mix the flour, baking powder and salt in a medium bowl
* Place the softened butter and sugar in the bowl of your electric mixer
* Cream the butter and sugar together on high until light and fluffy, 3 – 5 minutes (don’t skimp on the time)
* Turn the mixer on low and add the egg and vanilla extract and scrape the bowl
* With the mixture running on low, slowly add the flour mixture
* Scrape the bowl and beat again for 30 seconds
* Pour some extra sugar into a bowl to coat the cookies
* Scoop the dough out and roll into 1-inch balls
* The dough should be soft and delicate – do not over-handle
* Shake each ball in the sugar bowl to coat, then place on the cookie sheets 2 inches apart
* Use the bottom of a drinking glass to press down each ball, until they are 1/3 to 1/2 inch thick
* Bake each sheet of sugar cookies for 9 – 11 minutes, until the edges are slightly golden and the centers are just barely set
* Cool completely on the cookie sheets