

Chewy Sugar Cookies

Yield: 3 Dozen

Ingredients:

1 cup (2 sticks) unsalted butter, softened
1 ½ cups granulated sugar
1 egg
1 teaspoon pure vanilla extract
2 ¼ cups all-purpose flour
½ teaspoon baking powder
½ teaspoon Kosher salt
¼ cup sanding sugar (or more granulated sugar for coating)



Step 1: Preheat oven to 350°F. Line three sheet pans with parchment paper.

Step 2: Begin by creaming together butter and sugar until light, fluffy and stuck to the sides of the bowl. This will take about 3 – 5 minutes. Scrape down the sides of the bowl and add the egg and vanilla. Beat again until well incorporated. Scrape down the sides of the bowl again.

Step 3: In a medium-size bowl whisk together the flour, baking powder and salt. With the mixer on low speed, stir in the flour mixture and mix until just combined. *Do not over mix.

Step 4: Using a small scooper, portion out equal balls of dough dropping each in a shallow bowl or plate with the extra sugar or sanding sugar. Roll dough around before placing onto the baking sheet pan. Make sure to leave room between dough balls as they will spread in the oven. Using two fingers press down on each ball to flatten it a bit before placing pan in the oven.

Step 5: Bake cookies for 8 – 10 minutes or until the edges just start to turn a golden brown. Fully cool on a wire rack before serving or wrapping in an air-tight container.