



# Simple and Delicious Homemade Sugar Cookies Recipe

by [Anjali](#) / April 7, 2023



The BEST sugar cookie recipe is about to be revealed. I certainly hope so, as these Easy Sugar Cookies are nothing short of ideal.

I don't think there are that many GOOD sugar cookie recipes out there, which is why I'm usually not a huge fan of sugar cookies. However, our family's absolute favorite sugar cookie recipe is this one.

Made with simple ingredients and requiring neither cookie cutters nor refrigeration, these cookies always come out beautifully. The sugar coating makes the cookies look festive and adds to their soft chewy sweetness and natural beauty.

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# Ingredients for Sugar Cookies

This recipe is fantastic because I almost always have all of the necessary ingredients on hand.

- Use regular, all-purpose flour for the recipe.
- Be sure to use freshly opened baking soda and baking powder.
- Unsalted butter allows me to regulate the amount of salt used in a dish.
- Salt—salt to enhance flavor and counteract sweetness.
- White sugar (granulated) is required for both the cookie dough and rolling the finished cookies in before baking.
- When I bake, I always use a large egg and a large egg yolk. There's no need to bring the eggs to room temperature. To be honest, I'd rather have cold eggs than cookies.
- Use only high-quality vanilla extract in your recipes.

# Directions for Perfect Sugar Cookies

Regarding cookies, I can reveal no secrets. Make the most delicious cookies ever with my assistance! If you want to bake perfect sugar cookies every time, follow these guidelines.

- When using butter, make sure it is at a COLD temperature. It shouldn't be ice cold, but it should be comfortably cool and devoid of any warmth or oiliness. The butter should yield very slightly to pressure from your thumb. Too much softened butter will cause the cookies to spread and become flat. Typically, I remove it from the fridge 15-20 minutes before I intend to begin blending.

- When measuring flour, be careful not to pack it in. Put the flour in a measuring cup and level it off with a spoon. The cookies will rise too much and become dry if too much flour is used.
- A large egg and egg yolk should be used. The cookies will be extra chewy if you add an egg yolk.
- Add the vanilla extract liberally. It's not a typo, I really only use 1 tablespoon.
- Don't overwork the mixture after adding the dry ingredients. Blend on low speed until ingredients are evenly distributed. Some remaining flour flecks are acceptable.
- Before baking, roll the balls of cookie dough in sugar. The sugar will add sweetness and crispness to the cookies' surfaces.
- Don't let the cookies burn in the oven! Make sure they're nice and chewy! Every oven is slightly different, so check the cookies early to be safe.



# Recipe for Sugar Cookies

Do you have what it takes to bake the most delicious sugar cookies ever? Come on, then!

- Set oven temperature to 350 degrees F. Prepare a silpat mat or parchment paper-lined baking sheet for a large baking project.
- The dry ingredients should be mixed in a medium bowl. Don't bother with right now.
- Butter should be beaten on medium speed for 1 minute in a stand mixer bowl with the paddle attachment. Beat in the granulated sugar (about 1 3/4th cups).
- To the mixture, add the egg, egg yolk, and vanilla extract and blend thoroughly.
- Then, add the dry ingredients and combine them on low speed. It's okay if the dough appears a little crumbly at first; it will all come together in the end.
- Prepare a small bowl with the remaining sugar. Round the dough into balls, each one containing about 2 tablespoons of dough. Coat the balls thoroughly in sugar by rolling them in it. Spread out in a single layer on the baking sheet you have prepared.
- If you want your cookies to have a light golden color on the bottom and a few cracks, bake them for 10 to 14 minutes. Make sure to check the oven temperature early on because they can vary. The cookies will lose their chewy texture if you bake them for too long.
- The cookies should cool for 5 minutes on the baking sheet after being taken out of the oven. Place the cookies on a cooling rack or dive right in!



## Preserving Tips for Sugar Cookies

Once the cookies have cooled, you can keep them in an airtight container for up to three days.

A piece of bread can be placed in the container with the cookies to keep them nice and soft. However, the cookies will retain their softness while the bread hardens. The results are miraculous!

## Techniques for Freezing Sugar Cookies

Both the balled-up cookie dough and the baked cookies can be frozen for later use. Having a full freezer is one of my favorite things.

To store cookie dough in the freezer: Make sugar cookie balls and arrange them on a baking sheet. Put the balls in the freezer for at least 30 minutes. Place the balls in a freezer-safe bag or container and store in the freezer for up to three months. When you're ready to bake, turn on the oven. No pre-thawing is required; just increase the baking time by a few minutes.

Make sure the cookies have cooled completely before freezing. Cover and store in the freezer for up to two months. Parchment paper can be used as an in between layer if stacking is necessary. You can eat the cookies either thawed or frozen. I'm a sucker for a frozen cookie.





You can download this recipe in pdf format.

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