

Sugar Cookies

Scotten W. Jones – scotten@scottenjones.com



My daughter loves sugar cookies, this is a new recipe we have been working on. The picture is of the first test batch that we didn't decorate with sugar but were still delicious.

Ingredients

Ingredient	Qty	Units
Baking Soda	2	Tsp
Butter (softened)	1-1/2	Cups
Eggs	4	Each
Flour	5	Cups
Lemon	1	Each
Kosher Salt	1	Tsp
Sugar – confectioners	1	Cups
Sugar – granulated	1	Cup
Vanilla Extract	2	Tsp

Directions

In a large bowl, cream together butter and sugar until smooth. Mix in eggs and vanilla. Mix in flour, baking soda and salt.

For an optional flavor boost add in the zest of one half of a lemon.

Cover and refrigerate the dough for at least an hour (overnight is fine).

Roll out dough on floured surface to a thickness of 1/4" to 1/2" thick.

Cut into shapes with a cookie cutter.

Spread out cookies on an ungreased cookie sheet.

Sprinkle sugar on the cookies as desired.