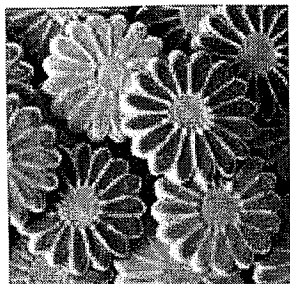


## The Best Rolled Sugar Cookies

allrecipes.com



Rated: ★★★★★

Submitted By: Jill Saunders

Photo By: ekennedy

Prep Time: 20  
Minutes

Cook Time: 8  
Minutes

Ready In: 3  
Hours  
Servings: 20

"Whenever you make these cookies for someone, be sure to bring along several copies of the recipe! You will be asked for it, I promise!!!"

### INGREDIENTS:

1/2 cup butter, softened

2/3 cup white sugar

1-1/4 eggs

1/4 teaspoon vanilla extract

1-2/3 cups all-purpose flour

3/4 teaspoon baking powder

1/4 teaspoon salt

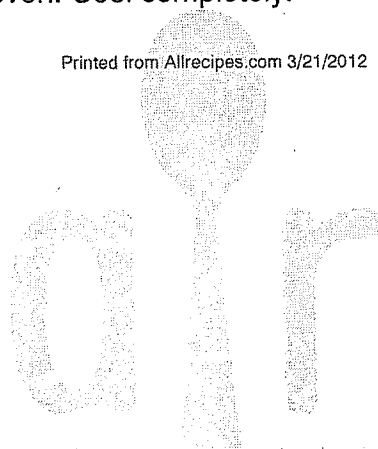
### DIRECTIONS:

*You have scaled this recipe's ingredients to yield a new amount (20). The directions below still refer to the original recipe yield (60).*

1. In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder, and salt. Cover, and chill dough for at least one hour (or overnight).
2. Preheat oven to 400 degrees F (200 degrees C). Roll out dough on floured surface 1/4 to 1/2 inch thick. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased cookie sheets.
3. Bake 6 to 8 minutes in preheated oven. Cool completely.

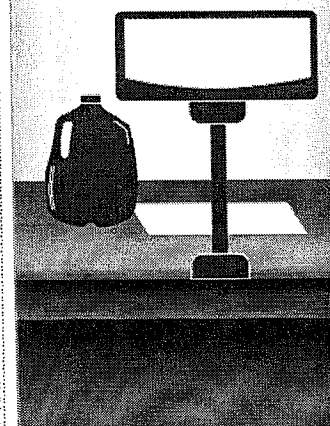
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