

# Grandma Linda's Sugar Cookie Recipe

¾ cup salted butter

1 cup sugar

2 eggs

1 teaspoon vanilla

2 ½ cups all purpose flour

1 teaspoon baking powder

1 teaspoon salt



*Yields 4 dozen cookies – if using a 3 inch cutter.*

Remove butter and eggs and allow to come to room temperature.

Mix butter, sugar, eggs, and vanilla thoroughly with a hand or stand mixer.

In a separate bowl combine flour, baking powder, and salt together. Then, blend into butter mixture.

Roll into ball and cover with plastic wrap and chill for at least one hour. You can also let chill overnight, if so, let dough sit out for ½ - 1 hour prior to rolling.

Heat oven to 400°.

Roll dough 1/8" thick on a lightly floured surface.

Cut with cookie cutter.

Place on an ungreased baking sheet. Bake 6-8 minutes or until cookies are a delicate golden color.