

Megan's Sugar Cookie Recipe

Ingredients

- 2½ cups (318 grams) all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon coarse pink Himalayan salt
- 2 sticks (226 grams) unsalted butter, at room temperature
- 1 cup (250 grams) granulated sugar, plus ¼ cup (50 grams) for rolling
- 1 large egg
- 1 additional egg yolk
- 2 teaspoons vanilla extract

Now, get ready to bake the ultimate holiday sugar cookie! Follow these simple steps to create a soft, chewy treat that's sure to become a Christmas favorite.

Recipe Instructions

1. Preheat your oven to 350°F (177°C) and prepare baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour, baking powder, and salt.
3. In a large bowl, use an electric mixer on medium-high speed to beat the butter and sugar until light and fluffy, about 2 to 3 minutes. Scrape the sides of the bowl as needed.
4. Add the egg, egg yolk, and vanilla extract, beating until fully combined.
5. Gradually incorporate the dry ingredients, mixing until just combined.
6. Roll the dough into balls (about 3 tablespoons each) and coat them in the remaining ¼ cup of sugar.
7. Place dough balls on prepared baking sheets, spaced 2 inches apart, and gently flatten with the bottom of a measuring cup.

8. Bake for 10 to 12 minutes, or until the cookies are set and just beginning to brown. Allow to cool for 5 minutes on the baking sheet before transferring to a wire rack to cool completely.
9. Decorate as desired and store in an airtight container at room temperature for up to 4 days.

And there you have it — the perfect sugar cookie recipe that's sure to become a holiday favorite. Whether you're sharing them with loved ones, gifting them in a festive box, or enjoying them with a warm drink by the fireplace, these soft and chewy cookies bring a touch of sweetness to any celebration. Happy baking, and may your holidays be filled with warmth, joy, and delicious treats!