

Sugar Cookies

Ingredients

1 1/2 c Flour
1/2 t Baking Powder
1/2 t Salt
8 T Butter
1/3 c Sugar
1/4 c Powdered Sugar (sifted)
1 Lemon (zested)
1 Egg
2 T Heavy Cream
1 t Vanilla Extract

Instructions

1. Whisk flour, baking powder, and salt together; set aside. Cream butter, both sugars, and zest in a bowl with a mixer, blending until smooth. Scrape down sides of the bowl.
2. Blend egg, cream, and vanilla into butter mixture. Add half the dry ingredients, mix until nearly incorporated, then blend in remaining dry ingredients.
3. Shape dough into a disk, wrap in plastic and chill at least 2 hours before rolling out. (Dough may be frozen for up to 1 month. Thaw overnight in the refrigerator before rolling out.)
4. Preheat oven to 350 degrees. Line baking sheets with parchment paper. Cut chilled dough in half and return one portion to the refrigerator. Roll the other half on a well-floured work surface to

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about 1/8-inch thick.

5. Flip dough over often, especially during the early stages of rolling, in order to prevent it from sticking. Reflour the work surface and the dough as needed, and work quickly to prevent the dough from warming and softening too much. Cut out shapes with cookie cutters.

6. Transfer cookies to the prepared baking sheets, spacing about 1/2-inch apart. Bake 10-12 minutes, or until set and lightly golden on the edges. Let cookies cool on the pan for 5 minutes, then transfer to a rack.