

# Classic Sugar Cookies

(Yields about 3 dozen)



## Ingredients

6 cups all-purpose flour  
1 teaspoon salt  
2 cups unsalted butter, room temperature  
2 cups sugar  
2 eggs  
1 tablespoon vanilla bean paste (or substitute extract)  
zest of 1 small lemon  
(\*see favorites list for preferred brands)

## Directions

- Whisk salt and flour in large bowl. Set aside.
- In mixer bowl with paddle attachment, cream butter and sugar until fluffy (about 3-5 min)
- Add in the eggs and mix on low until combined.
- Add in lemon zest and vanilla bean paste, mix on low until combined.
- Add in 1/3 of flour at a time, mixing on low in between until combined.
- Turn mixer to med-high for about 30-45 seconds, until dough is all combined.
- Wrap dough in saran wrap. Wait 15 minutes and use immediately, or refrigerate until needed (No longer than 3-5 days in fridge. Can also be frozen for longer.)
- Pre-heat oven to 350°.
- Roll out half the dough on a silicone mat with a piece of parchment paper on top. I use flat dowels on either side to get a consistent thickness.
- Place rolled out sheets in freezer for about 5 minutes.
- Cut shapes and arrange on baking sheet with about 1" in between. Put back in freezer for 5 minutes before baking.
- Bake cookies for 12-14 minutes until they are just light brown along the bottom edges. All ovens are different, so watch closely.
- Allow cookies to cool on racks before decorating. Cookies can also be wrapped in saran wrap and placed in airtight containers in the freezer for up to 3 weeks.