UKIAH
NATURAL FOODS CO-OP

# Sugar Cookies

## INGREDIENTS

- 2 ¼ C all-purpose flour
- ½ tsp baking powder
- ¼ tsp salt
- ¾ C unsalted butter - softened to room temperature
- ¾ C granulated sugar
- 1 large egg
- 2 tsp vanilla extract
- ¼ tsp almond extract (optional)

**Pair with a glass of dairy or plant based milk**

## INSTRUCTIONS

1. In a bowl, whisk together the flour, baking powder, and salt. Set aside.
2. In a stand mixer fitted with the paddle attachment, beat the butter and sugar on medium-high speed until light and creamy, about 3 minutes.
3. Add the egg, vanilla extract, and almond extract. Beat on high speed until fully combined, about 1 minute.
4. Add the dry ingredients to the mixer and blend on low speed just until the dough comes together.
5. Transfer the dough to a lightly floured sheet of parchment paper or a silicone baking mat. Flatten it slightly into a disc. Cover tightly and refrigerate for at least 2 hours or up to 2 days.
6. Preheat the oven to 350°F. Place the chilled dough on a lightly floured surface and roll it out to ¼-inch thickness.
7. Cut out shapes and place them on a lined baking sheet.
8. Bake for 11–12 minutes, or until the edges are set but not browned.
9. Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.
10. Decorate as you like!