



Red Umbrella's Sugar Cookie Recipe

Bakes at 350 F. for 9-12 minutes

Makes: 24 (3in.) cookie cutter cookies

Ingredients:

1 stick +4tbsp. Unsalted butter, softened

1 c. Packed Light brown sugar

1 Egg

1 Egg yolk

1 tsp. Vanilla extract, or vanilla bean paste

½ tsp. Baking Powder

½ tsp. Salt

2 ½ c. All Purpose Flour

3 tbsp.+ AP flour for rolling dough

Instructions:

1. Beat butter and sugar on medium in mixer until JUST COMBINED. Add egg, mix. Add egg yolk, mix. Add in extract or paste.
 2. In a separate bowl, sift or toss baking powder, salt, flour.
 3. Add flour mixture to sugar mixture in three additions on low. Once combined, put mixer on high and beat for 1 minute, until combined well, and dough pulls off the sides of bowl.
 4. Cover bowl with saran wrap and place in fridge for 30-45 minutes.
 5. Pull the bowl out, flour your surface and roll your dough. Cut cookies and place on parchment covered pan.
 6. * Optional* Put pan back in fridge for 10 minutes for intricate shapes.
 7. Place pan directly into preheated oven for 10-12 minutes or until tops bounce back. I do 11 minutes and 30 seconds in my oven, but ovens vary.
 8. Pull out of oven and keep on hot pan for 5 minutes. Pull parchment paper and off pan to cool. Wait until completely cooled before picking them up, storing and decorating.
 9. Store in airtight container, will stay fresh for up to two weeks!
- **The longer you keep it in the fridge, two things will happen: the flour breaks down pulling its simple carb (sugar) out and will make the dough more flavorful, acting like a natural salt without adding extra salt or sugar. The other thing that happens is the butter stiffens, which will delay it melting in the oven-- ultimately keeping your cookie shape more exact. Normally, I do about 15 minutes in the fridge after cutting but closer to 35 minutes if the shapes are intricate.



**The trick with this batter is not to overmix. We want chewy cookies. For cake like cookies, whip your butter till it's white before adding sugar, use granulated sugar instead of brown sugar, and add extra baking powder or baking soda.