Christmas Sugar Cookies

Ingredients

- 2 3/4 cups all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1 cup butter, softened
- 1 1/2 cups white sugar
- 1 egg
- 1 tsp. vanilla extract



Directions

Prep: 15 min | Cook: 10 min | Total: 25 min

1. Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda and baking powder. Set aside.
2. In a large bowl, combine the butter and sugar until smooth. Beat in egg and vanilla. Gradually add the dry ingredients until the batter is well-blended.
3. Roll rounded teaspoon-sized dough into balls, and place onto ungreased cookie sheets. Or sprinkle flour on the counter and grab a large amount of the dough. Use a rolling pin to roll out the dough to use Christmas-themed cookie cutters to create fun shapes.
4. Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.
5. Optional: Sprinkle with colored sugar or decorate with red and green frosting once cooled.