

Sugar Cookies (No Chill)

Ingredients for School (double recipe for home)

1/2 cup unsalted butter
1/2 cup granulated sugar
1/2 tsp vanilla extract
1/2 egg
1 tsp baking powder
1/4 tsp salt
1 & 1/2 cups all purpose flour

1. Preheat oven to 350° F.
2. In a medium mixing bowl cream butter and sugar until smooth (use electric mixer), at least 3 minutes. Beat in vanilla extract and egg.
3. Separate egg – crack into custard bowl and mix egg white and yolk with a fork until well blended. Divide egg between 2 custard bowls (roughly 2 Tbsp per bowl) and give to other group in your kitchen.
4. In a small mixing bowl combine baking powder and salt with flour. Add flour mixture a little at a time to the wet ingredients. The dough will be very stiff. If it becomes too stiff for your mixer, turn out the dough onto a countertop surface. Wet your hands and finish off kneading the dough by hand.
5. **DO NOT CHILL THE DOUGH.** Divide into workable batches, roll out onto a floured cutting board or onto piece of parchment paper (you will use this parchment to line the baking sheet in the oven) and cut out shapes. You want these cookies to be on the thicker side (closer to 1/4 inch).
6. Sprinkle cookies with coloured sugar, gently pressing sugar into cookies.
7. Bake at 350 degrees F for 8-10 minutes, until edges are golden brown. Let cool on the cookie sheet until firm enough to transfer to a cooling rack.