

Sugar Cookies

FOR THE MIX:

- 1 cup granulated sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon salt
- 1 tablespoon vanilla powder
- 2 cups flour
- 3/4 cup mix-ins sprinkles and/or mini chocolate chips and/or nuts

Toss together in a large bowl.



Classic Sugar Cookies

Makes: 2 dozen cookies

Add

- 3/4 cup unsalted butter softened and sliced into tablespoons
- 1 egg

Instructions

1. Preheat oven to 350°F. Line two cookie sheets with parchment paper.
2. Place mix in the bowl and add butter and mix slowly until crumbly. Add egg and mix until a cookie dough forms.
3. Scoop 2 tablespoon balls of dough (use a cookie scoop if you have one) onto cookie sheets.
4. Bake for 9-11 minutes. Let them finish cooking as they cool. Store in an airtight container or ziploc bag for up to 4 days, or freeze for up to one month.