

roll-out sugar cookies

RECIPE COURTESY OF ZOË FRANÇOIS

INGREDIENTS:

- 4 cups (540 grams) all-purpose flour, plus more for dusting
- 2 teaspoons baking powder
- ¼ teaspoon kosher salt
- 1⅔ cups (332 grams) granulated sugar
- 1 cup (226 grams) unsalted butter, at room temperature
- 2 large eggs, at room temperature
- 2 teaspoons pure vanilla extract
- 1 teaspoon pure lemon, orange, or almond extract
- Decorating sugar

ACTIVE TIME:

55 minutes

TOTAL TIME:

2 hours 15 minutes (includes chilling time)

EASE OF PREPARATION:

Easy

YIELD:

About 3 dozen cookies

INSTRUCTIONS

1. In a medium bowl, whisk together the flour, baking powder, and salt.
2. In a stand mixer fitted with the paddle attachment, cream together the granulated sugar and butter on medium-high speed until light and fluffy, about 2 minutes. Scrape down the sides of the bowl. Add the eggs one at a time, mixing well between each and scraping down the sides of the bowl. Mix in the vanilla and lemon extract.
3. Add the flour mixture and mix on low speed just until a dough comes together. Scrape down the sides of the bowl and mix on medium speed for 15 seconds more.
4. Press the dough into a disk, wrap in plastic wrap, and refrigerate until firm, at least 1 hour and up to 24 to 36 hours.
5. Position a rack in the middle of the oven and preheat the oven to 350°F. Line baking sheets with parchment paper.
6. Roll the dough out on a floured surface to a 1/8-inch-thick rectangle.
7. Use a cookie cutter to create fun shapes out of the dough. Place the cut cookies on the prepared baking sheets. If your dough starts to get warm and sticky, return it to the refrigerator. Warm dough will make it more difficult to cut and work with.
8. Decorate the cookies with decorating sugar as desired.
9. Bake until set and lightly golden around the edges, 5 to 20 minutes. The baking time will depend on the size of the cookie.
10. Allow the cookies to cool slightly on the baking sheet and then remove to a wire rack to cool.