

Sugar Cookie Bars

Based on the recipe from Cooking Classy

Ingredients

1/2 cup butter, softened
1 cup sugar
1 egg
1 egg white
1 1/2 Tablespoons sour cream
1 teaspoon vanilla extract
2 1/2 cups flour
1/2 teaspoon baking powder
1/2 teaspoon salt
colored sanding sugar

In the bowl of a stand mixer or in a large bowl with a hand-held mixer, cream butter and sugar until pale and fluffy, about 3-5 minutes, scraping sides of bowl as necessary.

Stir in egg and egg white. Then add sour cream and vanilla, mixing until blended.

In a medium bowl, whisk together flour, baking powder and salt. Gradually add to butter mixture and stir until combined, using a paddle attachment on a stand mixer or by hand).

Turn batter into a greased 9 x 13 inch pan and press evenly to fill the corners using a silicone spatula or buttered hands.

Sprinkle colored sanding sugar on top of the dough.

Bake at 375 degrees F for 17-22 minutes until set, with lightly golden edges and a tester inserted in center comes out clean.

Cool completely before cutting into bars.

Makes 24 bars.

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