

Good Things by David

sugar & spice cookies

Ingredients

- 4-3/4 cups {675 g.} all-purpose flour
- 3 sticks or 24 tbsp. {339 g.}unsalted butter, room temp.
- 1 cup {220 g.} granulated sugar
- 1/2 cup {115 g.} packed light brown sugar
- 1/2 teaspoon {2.5 ml.} fine sea salt
- 2 teaspoons {10 ml.} ground cinnamon
- 1 teaspoon {5 ml.} ground ginger
- 1/2 teaspoon {2.5 ml.} freshly grated/ground nutmeg
- 1/4 teaspoon {1.25 ml.} ground cardamom
- 1 large egg, room temp.
- 2 teaspoons pure vanilla extract

Yield: approximately sixteen 5-6" cookies that are 1/8" in thickness or approximately forty-five 3" cookies 1/8" in thickness. Thicker cookies will yield less.

1. Whisk flour in a bowl to remove any lumps; set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream butter, sugars, salt & spices on medium speed until light & fluffy; 3-4 minutes. Stop & scrape the bowl.
3. Add the egg and extract and beat on medium speed until combined.
4. Add the flour and beat on low until a dough forms.
5. Divide dough into 2 rounds and wrap tightly in plastic wrap. Chill at least 1 hour. Freeze for up to 1 month.
6. **Note: it's easiest to roll out dough between parchment straight from the mixer. Use dowels as guides to provide an even thickness.**
7. On a lightly floured surface, roll out dough to 1/8" thickness. Cut out cookies and arrange on prepared baking sheets, spacing them one inch apart. These cookies don't spread.
8. Chill cut out shapes for at least 30 minutes.
9. **Preheat oven to 350° F.**
10. **Bake cookies for approximately 13-16 minutes for 5-6" cookies (slightly less for smaller sizes).**
11. Let cool and ice as desired.

Baked cookies will freeze for up to one month if sealed tightly. Cookies that are iced with royal icing will also freeze for up to one month if sealed tightly (don't add colored nonpareils as they will bleed upon thawing).

Cut out cookie shapes that are unbaked can be frozen for up to one month if sealed tightly.

Enjoy!