

Soft Sugar Cookies

Yield: about 24-28 large cookies

For the cookies:

1½ cups (3 sticks) butter
1½ cups sugar
3 eggs
5 tsp. vanilla
4½ cups all-purpose flour
4½ tsp. baking powder
¾ tsp. salt

Frosting:

5 cups powdered sugar
⅓ cup (5⅓ tbsp.) melted butter
1 tbsp. vanilla
7-8 tbsp. milk
food coloring, optional
sprinkles, optional

For the cookies: In a large bowl, cream the butter and sugar until light and fluffy. Add the eggs one at a time, scraping down the bowl after each addition. Add the vanilla and mix well. In a separate medium bowl, combine the flour, baking powder, and salt. Give it a good stir with a whisk. Add the dry ingredients to the wet ingredients and mix just until it is all incorporated and uniformly mixed. Cover and refrigerate for at least an hour.

Preheat oven to 350°F. If desired, line cookie sheets with parchment paper and set aside.

After the dough has chilled, scoop scant quarter-cupfuls of the dough. Roll into balls and flatten slightly. Place on the prepared pans 2-3 inches apart. Bake 10-12 minutes or until the cookies are set and the edges just begin to brown. **Do NOT overbake!** Allow the cookies to cool on the pan for 4-5 minutes then transfer to a cooling rack to cool completely.

Meanwhile, prepare ***the frosting:*** Place the powdered sugar in a medium bowl. Add the melted butter, vanilla, and 7 tbsp. of milk. Mix until well combined, adding additional milk, 1 tsp. at a time, only if necessary. Tint the frosting with your choice of food coloring, if desired. Frost cooled cookies and top with sprinkles if desired.

To maintain freshness, store in a covered container. I would suggest putting waxed paper between the layers.

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