



I adore sugar cookies. I am a total cookie monster but I just don't have the patience anymore for rolling out and cutting cookies. These are so good. Double the recipe to fit on a cookie sheet - make the dough thinner or thicker depending on your preference and if you want it more or less crisp (bake longer, etc.) I, personally, like a crispier cookie. You could even do half the pan thicker and the other thinner. Everybody wins.

Bars

3/4 c. butter (1 1/2 sticks) softened to cool room temp
 3/4 c. granulated sugar
 1/4 c. powdered sugar
 2 large eggs
 1 tsp. vanilla
 1/2 tbsp lemon zest (optional)
 2 1/4 c. flour
 1 tsp. baking powder
 1/2 tsp. salt

Frosting

6 tbsp butter, softened
 2 1/2 c. powdered sugar
 3 tbsp. milk or cream
 1/4 tsp. vanilla
 Sprinkles or other decorations

Preheat oven to 375. In a large bowl, cream together the butter, granulated sugar and powdered sugar until light and fluffy. Add the eggs and vanilla and mix for 1-2 minutes. Stir in the lemon zest, flour, baking powder and salt. Mix until combined.

Lightly grease your baking pan (one batch is supposed to fill a 9x13 cake pan). Press/spread the cookie mixture evenly into an even layer into the bottom of the pan. Bake for 10-13 minutes (longer if you want a crispier cookie). Let the bars cool completely before posting.

For the frosting, cream together the butter and powdered sugar until smooth (add a drop or two of milk if the mixture has trouble coming together.) Add in the vanilla and mix. Add the milk or cream and mix until the frosting is light and fluffy. Add food coloring if desired. Let set, cut and serve.