

SUGAR COOKIES, ROLLED/CUT RECIPE, Kenna Pennington

Yield: 2 dozen 4" cookies	48 ea. 4" cookies	96 ea. 4" cookies	~125 ea. 4" cookies
1 ½ C butter, softened (or 12 oz) 1 ½ C granulated sugar	3 C butter, softened or 1 lb 8 oz 3 C granulated sugar	6 C butter, softened or 3 lbs 6 C granulated sugar	9 C butter, softened or 4 lbs 8 oz 9 C granulated sugar
2 eggs 4 tsp vanilla extract ½ tsp almond extract	4 eggs 8 tsp vanilla extract 1 tsp almond extract	8 eggs 5 Tbl + 2 tsp vanilla extract 2 tsp almond extract	12 eggs 8 Tbl vanilla extract 3 Tbl almond extract
4 ½ C All Purpose Flour ½ tsp baking powder ½ tsp salt	9 C All Purpose Flour 1 tsp baking powder 1 tsp salt	18 C All Purpose Flour 2 tsp baking powder 2 tsp salt	27 C AP Flour 1 Tbl Baking Powder 2 Tbl Salt

Cream softened butter and sugar together until light and fluffy, using the paddle attachment

Whisk eggs and extracts together. Beat into butter and sugar. Scrape bowl.

Sift Flour, Baking Powder, and Salt together. Mix into wet ingredients just until combined.

DO NOT OVERMIX!

Refrigerate in round discs for at least two hours before rolling and baking.

Roll to 1 cm thick. Bake at 325* convection for 7-10 minutes, or until lightly browned on the bottom but soft in the center.

NOTE: MAKE SURE YOU DO NOT PACK THE FLOUR WHEN MEASURING.