

# Best Ever Sugar Cookie Recipe

★★★★★  
4.58 from 189 votes

## Prep Time

20 mins

## Cook Time

18 mins

## Total Time

38 mins

My Best Ever Sugar Cookie Recipe is a holiday staple that can be baked into any festive shape you like!

Course: Dessert

Cuisine: American

Servings: 30 -40 cookies

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## Ingredients

- 3/4 cups (6oz/170g) butter, cubes and cold
- 1 cups (8oz/225g) sugar
- 2 eggs\*
- 1 teaspoon vanilla extract
- 2 1/2 cups (12oz/340g) all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt

## Instructions

1. In a food processor add in the flour, sugar, salt, and baking powder. Stir a little with a spatula
2. Add in the cold butter and blitz for seconds JUST until the mix looks like big bread crumbs
3. Whisk together the eggs and vanilla extract. Pour into the food processor and pulse for a few seconds until the dough comes together. Take care not to over mix. If your mix seems dry you can add a tiny bit more egg or milk. (This dough can also be made by hand by rubbing in the butter into the flour)
4. Chill the dough for a minimum of 2-3 hours. Preferably chill overnight. Also it can be frozen at this stage for up to 8 weeks.
5. Once chilled, roll out some of the dough on a well floured surface to about 1/4-1/8 inch thick.
6. Cut out your desired shapes and transfer them to a baking tray lined with parchment. (this is a soft dough so work fast).
7. Bake at 325°F (160°C) for 18-20 minutes or until a light golden brown. Set aside to cool.
8. Decorate with royal icing if you wish and store in an airtight container for up to 7 days.

## Recipe Notes

\*Eggs: To replace eggs in this recipe the best substitute would be condensed milk. Reference my Egg Substitute Chart for the amounts.