THE J.M. SMUCKER Co

Sugar Cookie Puzzle

Prep Time	Cook Time	Serves	Difficulty
20 mins	18 mins	3	N/A

Ingredients

- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) butter, softened
- 1 1/4 cups (300 mL) granulated sugar
- 3 eggs
- 1 tsp (5 mL) vanilla extract

Directions

Step 1:

Preheat oven to 350°F (180°C).

Step 2:

Combine flour, baking powder and salt in a large mixing bowl. Stir well to blend.

Step 3:

Cream butter and sugar together with electric mixer in a separate large bowl until light and fluffy. Beat in eggs and vanilla.

Step 4:

Stir flour mixture into creamed mixture. Mix well. Form dough into three balls.

Step 5:

Wrap each in plastic wrap and chill about 2 hours for easy handling.

Step 6:

Roll dough out, one ball at a time, on a floured surface to an 8" x 10" (20 cm x 25 cm) rectangle that is 1/4" (6 mm) thick.

Step 7:

Transfer dough with large spatula to greased or parchment paper lined baking sheet.

Step 8:

Bake in preheated oven at for 15 to 18 minutes, or until light golden around edges. Remove from oven and cut immediately into pieces (like a puzzle) while still soft. Cool completely.

Step 9:

Decorate with icing, if desired.

Images

