THE J.M. SMUCKER Co

Classic Sugar Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	10 mins	36	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) sugar
- 3 eggs
- 1 tsp (5 mL) vanilla extract
- coloured sugar, icing, and candies for decorating

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Line two baking sheets with parchment paper.

Step 2:

Combine flour, baking powder and salt in medium bowl. Mix well.

Step 3:

Cream butter and sugar together in large bowl, on medium speed of electric mixer until light and fluffy in texture. Beat in eggs and vanilla.

Step 4:

Stir flour mixture into creamed mixture. Mix well. Form dough into three balls. Wrap each in plastic wrap and chill about 2 hours for easy handling.

Step 5:

Roll dough out, one ball at a time, on a floured surface to 1/4" (0.4 cm) thickness. Cut with floured cookie cutters. Place on baking sheets. Sprinkle on coloured sugar before baking or leave plain and decorate later.

Step 6:

Bake in preheated oven for 7 to 10 minutes or until light golden. Baking time will depend on shape of cookies. Cool on sheet 5 minutes, then transfer to cooling rack. Decorate with icing and candies when completely cooled.

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