

# BEST SUGAR COOKIES EVER

16 tablespoons (2 sticks) Unsalted butter, at room temperature  
3/4 cup Sugar  
1 Large egg  
1 teaspoon Pure vanilla extract  
2 1/2 cups All-purpose flour, plus more for the work surface  
1/4 teaspoon Baking soda  
1/4 teaspoon Kosher salt



## RECIPE INSTRUCTIONS

Heat oven to 350° F.

Using the cookie paddles or whips, beat the butter and sugar in Bosch Mixer on medium-high until smooth. Add the egg and beat until fluffy, about 2 minutes. Add the vanilla. Reduce mixer speed to low. If you used your whips, change to the dough hook and combine the flour, baking soda, and salt in a bowl and add it slowly to the butter mixture, mixing until just incorporated (the dough will be stiff). Shape into a flat 1-inch-thick disk. Refrigerate, wrapped, for 30 minutes.

Roll out the dough on a floured surface to 1/4 inch thick. Cut into shapes and place on parchment-lined baking sheets. The scraps can be combined and rolled out again. Bake 10 to 12 minutes, until the edges, are a light golden brown. Cool slightly on the baking sheets before transferring to cooling racks.