

Old-Fashioned Sugar Cookies

Makes about 18 cookies

- 95 g all-purpose flour
- 1½ tsp baking powder
- ¼ tsp salt
- 113 g unsalted butter, room temperature
- 100 g granulated white sugar
- 1 large egg yolk, room temperature
- 1 tsp vanilla extract
- 3 T milk or light cream



1. In a bowl, whisk the **flour** with the **baking powder** and **salt**.
2. In the bowl of a stand mixer, fitted with the paddle attachment, beat the **butter** and **sugar** until light and fluffy.
3. Add the **egg yolk** and **vanilla** extract and beat until combined.
4. Add about half the **flour** mixture and beat until incorporated.
5. Beat in the **milk** and then the **rest of the flour** mixture.
6. Cover and **refrigerate the batter for about one hour** or until firm enough to roll into round balls.
7. Preheat your oven to **190°C**. Line two baking sheets with parchment paper.
8. When the batter is firm, roll into 25 g round balls and place on the prepared baking sheets, spacing about 7.5 cm apart. Flatten each cookie slightly using the bottom of a glass that has been dipped in granulated white sugar.
9. Bake for **about 8 to 11 minutes** or until the bottoms of the cookies are a light golden brown and the edges of the cookies are just starting to brown. Rotate your baking sheet front to back about halfway through baking.
10. Remove from oven and let the cookies cool on the baking sheet for a few minutes before transferring to a wire rack to finish cooling.

Can be stored in an airtight container for about 5 to 7 days or they can be frozen.