

SUGAR COOKIE CLASSES - DOUGH RECIPE

• INGREDIENTS •

1 1/2 CUPS (AKA 3 STICKS) UNSALTED BUTTER, ROOM TEMPERATURE
2 CUPS WHITE GRANULATED SUGAR
1 TSP SALT
4 LARGE EGGS, COLD

1 TSP OF BUTTER EXTRACT
1 TBSP VANILLA EXTRACT
1 TBSP VANILLA BEAN PASTE
5 CUPS ALL-PURPOSE FLOUR

Before you start, make sure that your butter is actually room temperature and not just heated up in the microwave or straight out of the fridge. Room temperature butter should be firm to the touch but not cold at all.

In a stand mixer using the paddle attachment, cream together the butter, sugar and salt until smooth and mixed.

Next, you will add in eggs (straight out of the fridge), extracts and paste, and mix all of the ingredients until combined.

Now you are going to pour in all of the flour at once. It is going to make a mess, and you will have some flour spill out but no worries and no need to add more flour to the bowl- just mix the ingredients together. If you are worried about the flour spilling out, you can use a guard or a damp towel to keep the ingredients from spilling.

Now mix until the dough pulls from the side of the mixing bowl.

Set out saran wrap and place the dough in the middle and cover with the wrap and press down on the dough making it a flat square and then place it in a 1-gallon zip lock bag and chill until firm or overnight.

When you are ready to bake, allow the dough to sit out before you cut and roll. You will want the dough to thaw but still remain firm for rolling and cutting. You can store the dough in your fridge for up to 5 days, so no need to feel like you have to bake all the dough at once.

QUESTIONS? ASK US AT WWW.SUGARCOOKIECLASSES.COM