

## SUGAR COOKIE CLASSES – Vanilla Dough Recipe



### Ingredients:

- 1 ½ cups unsalted butter, room temp
- 2 cups white granulated sugar
- 1 tsp salt 4 large eggs, cold
- 1 tbsp vanilla extract
- 1 tbsp vanilla bean paste (optional)
- 5 cups all-purpose flour

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### Instructions:

In a stand mixer with paddle attachment, cream together the butter, sugar, and salt until smooth. Add in eggs, extract, and paste, mixing until combined. Pour in all the flour at once and mix until the dough pulls from the side of the mixing bowl.

Bake at 390 degrees F. Roll the dough straight from the mixer on a baking mat or parchment paper – there should be no need to chill as the cold eggs cool your dough. Always incorporate new dough when you re roll, as overworking it will lead to lumps and warping when baked. Cut out your shapes and use a mini silicone spatula to slide under and lift from the surface if needed. Place the shapes onto a lined baking sheet about 1” apart and bake for 10-15 minutes, letting cool completely before storing or decorating.