

cookiemoji baking co. Vanilla Sugar Cookie Recipe:

**Ingredients:**

3 cups of unbleached all-purpose flour

2 tsp baking powder

2 sticks of salted butter, cold

1 cup of sugar

1 egg

1 ¼ tsp of vanilla extract

**Instructions:**

* Preheat oven to 350 degrees
* Combine the flour and baking powder, set aside
* In a separate bowl, cut cold butter into small chunks and mix with sugar until creamy
* Add the egg and vanilla extract to the sugar and butter mixture, stir
* Slowly add in the flour mixture until fully combined (scrape the bowl to mix all the flour in)
* The dough will be crumbly. Kneed with hands before rolling
* Roll dough onto a floured mat until it is ¼ inch thick. Make sure it is no less than ¼ inch

\*Tip: Flour the rolling pin and bottom of cookie cutters to keep from sticking to dough

* Press the cookiemoji cutter firmly into the dough
* Use a floured spatula to transfer your cutouts to a parchment paper lined baking sheet

\*Tip: Put your cutouts in the freezer for 3 minutes before baking. This helps maintain shape

* Bake for 10 minutes, or until edges turn very light brown
* Let cool for at least 1 hour before icing, then use your favorite icing recipe to trace the lines

**Cleaning:**

For best maintenance, hand wash your cookiemoii cutters in warm water and antibacterial dish soap