

Lofthouse Style Sugar Cookies

Yields about 20 cookies



Ingredients

Cookie

- ¾ cup salted butter, softened
- ¾ cup granulated sugar
- 1 large egg, room temperature
- 1 large egg yolk, room temperature
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 ¼ teaspoons baking powder

Frosting

- 3 tablespoons salted butter, softened
- ½ teaspoon vanilla extract
- 2 ½ cups powdered sugar, sifted
- 3-5 tablespoons water
- Sprinkles for decorating (optional)

Directions

Cookie

1. Preheat oven to 350°F. Line a baking sheet with silpat or parchment paper.
2. In the bowl of a stand mixer, fitted with the paddle attachment, cream together the butter and sugar on low-medium speed until pale, creamy, and smooth.
3. In a small bowl, combine the egg, yolk, and vanilla. Set aside. In a large bowl, thoroughly whisk together the flour and baking powder. Set aside.
4. Add the egg mixture to the creamed butter and continue mixing on low-medium speed until it no longer appears curdled, scraping down the sides as necessary.
5. Switch the mixer to low/stir speed and add the flour mixture. Mix until flour clumps or streaks no longer appear and a soft dough forms, scraping down the sides as necessary.
6. Roll about 2 tablespoons of dough into a ball and place onto the prepared baking sheet. With the palm of your hand, gently flatten the dough to produce a disk about ½-inch thick. Repeat with the remaining dough, spacing the disks about 1 ½ - inches apart.
7. Bake for 11-13 minutes until the edges are just beginning to turn golden brown. Cool on the baking sheet for 5 minutes before transferring to a cooling rack to cool completely.

Frosting

1. In the bowl of a stand mixer, fitted with the paddle attachment, cream the butter on low-medium speed until pale and smooth. Add the vanilla and continue mixing until combined.
2. Switch the mixer to low/stir speed and add the powdered sugar in ½ cup increments. Scrape down the sides as necessary and continue stirring until

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the powdered sugar has been fully incorporated.

3. Add the water 1 tablespoon at a time until a spreadable consistency is formed.

Assembly

Frost the completely cooled cookies and decorate with sprinkles, if desired. Allow the frosting to set before serving.

Storage

Store in an air tight container at room temperature for up to 2 days.