



Sugar Cookie Recipe

Recipe by Izzy's Kitchen

Course: **Cookies**

Servings

12 servings

Prep time

20 minutes

Cooking time

13 minutes

Total time

33 minutes

Ingredients

For the Cookies:

76 g (1/3 cup) unsalted butter, room temperature

3 tbsp vegetable oil

120 g (1/2 cup) granulated sugar

90 g (3/4 cup) powdered sugar

1 egg, room temperature

2 tsp vanilla extract

1/8 tsp almond extract

1 tbsp milk

274 g (2 1/4 cups) flour

1/2 tsp baking powder

1/4 tsp baking soda

1/2 tsp salt

For the Frosting:

114 g (1/2 cup) unsalted butter, room temperature

360 g (3 cups) powdered sugar

2 tbsp milk

1 tsp vanilla extract

1/8 tsp almond extract

1/4 tsp salt

Sprinkles (optional)

Directions

- 1 Preheat and Prepare:** Preheat your oven to 165°C (325°F) and line a baking sheet with parchment paper.
- 2 Mix the Wet Ingredients:** In a large mixing bowl, whisk together the room temperature butter and vegetable oil until smooth and homogeneous, about 2 minutes. Gradually add the granulated sugar while continuing to beat the mixture. Then add the powdered sugar and mix until well combined.
- 3 Add the Egg and Extracts:** Scrape down the sides of the bowl and add the egg, milk, vanilla extract, and almond extract. Beat the mixture until everything is fully incorporated.
- 4 Combine the Dry Ingredients:** In a separate bowl, whisk together the cake flour, baking powder, baking soda, and salt. Gradually add these dry ingredients to the wet mixture. Beat until no streaks or clumps of flour remain, but be careful not to overmix.
- 5 Form the Cookies:** Scoop out the dough and roll into balls. Place the dough balls 2 inches apart on the prepared baking sheet. Gently flatten the tops of the balls with your palm.
- 6 Bake:** Bake the cookies at 165°C (325°F) for about 13 minutes, or until the edges are set but the centers are still slightly underdone. This will ensure a soft, chewy texture. Transfer the cookies to a wire rack to cool completely.
- 7 Make the Frosting:** While the cookies are cooling, prepare the frosting. In a mixing bowl, combine all the frosting ingredients. Start beating on low speed, gradually increasing to high, until the frosting is creamy and slightly fluffy. If you wish to add color, incorporate the food coloring of your choice and mix until you achieve the desired shade.
- 8 Decorate:** Once the cookies have cooled, use an offset spatula to spread an even layer of frosting on each cookie. Feel free to add sprinkles or other decorations to make them extra festive.