

EASY SOFT AND CHEWY SUGAR COOKIES

prep time **10 MINS**

cook time **12 MINS**

total time **22 MINS**

INGREDIENTS

1 cup Butter *Unsalted, Room temperature*

1 cup Granulated sugar

1 Egg *Large*

1 tbsp Vanilla extract

1/4 tsp Almond extract *Optional*

2.5 cups All-purpose flour

1/2 tsp Baking soda

1/2 tsp Baking powder

Topping

1/2 cup Granulated sugar and/or sprinkles *For rolling cookie dough balls*

INSTRUCTIONS

1. In a large mixing bowl, cream together butter and sugar until light and fluffy.
2. Add egg, extracts and mix until smooth.
3. Add flour, baking powder, baking soda and mix until just combined to a cookie dough consistency.
4. Scoop out small portions of the dough and make balls.
5. Roll in a bowl of granulated sugar or sprinkles
6. Place them on a lined cookie tray, (silicon mat, parchment paper, any non-stick tray will do)
7. Bake at 350 degrees for 12 minutes or until edges are firm and light golden brown.
8. Allow them to cool and enjoy!