

# Sugar Cookie Mix

**To:**

**From:**

## To Make Cookies:

- 1/2 cup butter, softened
- 1 egg + 1 egg yolk
- 1 teaspoon vanilla extract
- extra flour for rolling

In the bowl of a stand mixer fitted with the paddle attachment, or using a hand mixer, add the butter and vanilla extract. Mix on low until the butter and vanilla are incorporated and there are no butter chunks.

Add in the egg and egg yolk and mix on low to combine, scraping down the sides of bowl as needed.

Slowly add in the sugar cookie mix while mixing on low. Continue to mix, scraping down the sides of the bowl as needed, until you have a smooth dough.

Form the dough into a disk and wrap the dough in plastic wrap. Refrigerate for at least 4 hours or overnight.

Preheat the oven to 350°F. Line three baking sheets with parchment paper.

On a floured surface, roll out the dough to 1/8-inch thick. Cut out cookies with cookie cutters. Place the cookies on the prepared baking sheets.

Bake for 10 to 12 minutes or until lightly golden brown around the edges. Allow to cool completely on the baking sheets.

Top with frosting if desired or leave plain!

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