

# Buttery Soft Sugar Cookies



## Buttery Soft Christmas Cookies

### *Ingredients:*

- 3 <sup>3</sup>/<sub>4</sub> cups all-purpose flour
- 1 teaspoon baking powder
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- 1 cup softened butter
- 1 <sup>1</sup>/<sub>2</sub> cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract

*The Aqua Cottage*

Do you love sugar cookies? I admit they are my favorite cookies to make especially on Christmas Eve. This soft delicious cut out cookie recipe is sure to please a holiday crowd! Use your favorite cookie cutters to make this recipe and add icing once they are cooled. The total prep time is 3 hours (2 hours to chill the dough) bake time 8 to 10 minutes and yields about 4 dozen cookies.

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## **Buttery Soft Christmas Cookies**

### **Ingredients:**

- 3 3/4 cups all purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of salt
- 1 cup softened butter (not melted)
- 1 1/2 cups of granulated white sugar
- 2 eggs
- 2 teaspoons pure vanilla extract



### **Directions:**

- Sift flour, baking powder, and salt together, set aside. In a large bowl, cream together softened butter and

sugar until light and fluffy. Beat in the eggs one at a time, then add in the vanilla. Gradually blend in the sifted ingredients until fully absorbed. Cover dough, and chill for 2 hours.

- Preheat oven to 350 degrees. Grease cookie sheets. On a clean floured surface, roll out small portions of chilled dough to 1/4 inch thickness. Cut out shapes using cookie cutters. You can find cute and fun [Christmas cookie cutters here](#).
- Bake for 8 to 10 minutes in the preheated oven, or until edges are barely brown. Remove from cookie sheets to cool on wire racks. Once cooled decorate using your favorite [royal icing](#) colors. Enjoy!

These cookies will keep their shape nicely and remain soft and chewy long after being cooled. Bake ahead and store in the freezer. They will remain fresh for 3-6 months as long as they are wrapped tightly in plastic and kept in an airtight container.



I hope you enjoy making this recipe if so share it and also see my classic recipe for [Easy Royal Icing!](#)