Perfect Sugar Cookie

Makes: 2 1/2 dozen medium-sized cookies

Ingredients

- 227 grams unsalted butter
- 175 grams confectioner’s {icing} sugar
- 1 egg {room temperature}
- 1.5-3 teaspoons vanilla extract
- 1 teaspoon salt
- 2 teaspoons baking powder
- 400-425 grams all-purpose flour

Instructions

1. Cream together butter and sugar.
2. Add eggs and extract and mix well.
3. Sift together flour, baking powder, and salt; add to wet mixture little by little until well incorporated.
4. Roll and cut cookies into desired shapes, dusting with flour as necessary.
5. Bake cookies at 200 C for 7-8 minutes until tops are appear dry rather than shiny. Do not brown.