

## No-Chill Sugar Cookies

### Ingredients

- 2 1/2 sticks unsalted butter, softened at room temp
- 1 cup granulated sugar
- 1 egg
- 1 egg yolk
- 2 tsp vanilla extract
- 3 cups all-purpose flour (sifted and leveled)
- 1 1/2 tsp baking powder
- 1/2 tsp fine salt

### Directions

1. Preheat the oven to 325 degrees. Line baking sheets with parchment paper.
2. In a large bowl, beat the butter & sugar until light and fluffy.
3. Add in the egg, egg yolk & vanilla. Beat until well combined.
4. In a separate medium bowl, whisk together the flour, baking powder & salt.
5. Add half of the flour mixture to the butter mixture and gently mix on low speed. Once the flour is about absorbed, add the remainder of the flour mixture and mix until just combined. Do not over mix.
6. Roll out the dough on a lightly floured surface until 1/4 inch thickness (ensuring your rolling pin is also lightly floured). Cut using your desired cookie cutters. Use a spatula to lift the cookies off the surface and place the cookies on the prepared tray.
7. Bake for 11-13 minutes (these cookies are done when they are barely golden brown on the edges)
8. Allow to cool on the pan for 5 minutes and transfer to a baking rack to finish cooling

## Sugar Cookie Icing

### Ingredients

- 2 1/2 cups powdered sugar
- 1/4 tsp salt
- 2 tsp vanilla extract
- 1/3 cup milk (non-dairy milk OK)
- 1/2 TBSP lemon juice
- Food coloring of your choice
- 

### Directions

1. Combine powdered sugar and salt in a large bowl and whisk.
2. In another small bowl, combine the vanilla extract and milk. Whisk them together.
3. Pour the wet ingredients into the powdered sugar. Whisk until combined.
4. Measure in the lemon juice, and whisk until smooth. (This will make 1 1/4 cups icing, and it will be relatively thin.)
5. Divide the icing as needed (for 5 colors, use a 1/4 cup measure)
6. Spread the icing thinly on top of the cookies, and let dry for 4-6 hours at room temperature before enjoying)