

## **Brown Sugar Cookies**

*[\\*Adapted from Fiona Haynes at The Spruce Eats](#)*

*Yields 20-24 cookies*

5 tablespoons softened butter

$\frac{3}{4}$  cup brown sugar (or white sugar)

1 egg

1 teaspoon vanilla extract

1  $\frac{2}{3}$  cups all purpose flour

1 teaspoon baking powder

$\frac{1}{4}$  teaspoon salt

1. Cream together the butter and sugar. Beat in the egg and vanilla.
2. Whisk together the flour, baking powder and salt.
3. Gradually stir the flour mixture into the butter, sugar, egg and vanilla until the dough comes together.
4. Wrap the dough in plastic wrap and chill in the refrigerator for two hours.
5. Preheat oven to 350 degrees.
6. Roll out dough on a floured surface to  $\frac{1}{4}$  inch or  $\frac{1}{8}$  inch thick. Cut out shapes with a cookie cutter.
7. Put cookies 1 inch apart on parchment-lined baking sheets.
8. Bake for 9-10 minutes or until the edges are lightly browned. Mine took between 8:45-9 minutes.
9. Cool for a few minutes on the baking sheet and then transfer to a wire rack to cool completely.