

Helergon Kitchen

Easy Sugar Cookies Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 egg white
- [ ] 1/2 tsp baking powder
- [ ] Pinch of salt

Finishing Touch

- [ ] 2 tbsp granulated sugar for sprinkling

Instructions

1. In a large bowl, cream together the softened butter and 3/4 cup sugar until the mixture is light-golden and fluffy.
2. Add the vanilla extract and egg white, mixing just until incorporated.
3. Sift the flour, baking powder, and salt together, then gently fold into the butter mixture until a soft dough forms—stop mixing once combined.
4. Cover the dough with plastic wrap and chill in the refrigerator for 15 minutes.
5. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
6. Roll the dough into 1-inch balls, place on the sheet, and lightly press the tops; sprinkle each with a pinch of granulated sugar.
7. Bake for 10-12 minutes, or until the edges are just set and the tops are pale gold.
8. Allow the cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

150 kcal	2 g	18 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a crisp edge, add an extra minute to the bake time.
- For a festive touch, dip the cooled cookies in melted chocolate and sprinkle with sea salt.
- These cookies freeze well; store them in a sealed bag for up to three months.