



My Sugar Cookie Experiment

Ingredients

- 2 ¼ cups flour (11 ¼ oz*)
- ½ tsp baking soda
- 1 teaspoon of baking powder
- ¼ tsp table salt
- 1½ cups granulated sugar (10 ½ oz*)
- 1 stick of salted butter
- ½ cup Crisco
- 1 large egg
- 1 Tbsp milk
- 2 tsp vanilla extract

*Note: I did weigh the flour and the sugar but am including the amounts in case you don't have a kitchen scale or feel the need to be uber precise.

Instructions

Mix flour, baking powder, baking soda and salt.

Cream butter, Crisco and sugar really well - until creamed. Add egg, milk and vanilla. Finally add dry ingredients and don't over mix. Immediately refrigerate the dough until firm enough to form into smooth balls (1-2 hours).

Place the balls of dough onto a waxed paper-lined cookie sheet and cover them with another sheet of waxed paper. Flatten the balls with the bottom of a glass into disks that are 2 ½ ounces each - for a total of twelve. My disks were about 2 ½ -3 inches in diameter and even thickness. After they are solidly frozen on the cookie sheet, remove the frozen unbaked cookie discs and freeze them between sheets of waxed paper in a tupperware type pan.

To bake: Put four frozen cookie discs onto a parchment paper-lined cookie sheet. I decided to only fit four per sheet to give them space to spread.

Place in a preheated 325 degree oven for 17 minutes or so on the middle rack. Bake only one sheet at a time. Finished cookies are five inch rounds and barely, barely brown. Let them cool on the cookie sheet, then remove from sheet to rack after five minutes. Cool completely and frost.

Frosting Ingredients

- 3 cups powdered sugar
- 5 Tbsp. soft butter
- Less than ¼ c milk
- A few drops food coloring
- ½ tsp vanilla
- Coarse colored sugar sprinkles

Instructions

Cream butter, add powdered sugar, then drizzle in milk and vanilla until spreading consistency. I always remove some of this white colored frosting, then divide the remaining frosting into half and make two separate colors. The extra frosting, by the way, freezes well! Just bring to room temperature before frosting the cookies.

Use a heaping tablespoon of frosting for each large cookie, and top the frosting with colored sugar.

Let's be honest: any homemade cookie with buttercream icing and colorful sprinkles tastes great. Store in sealed container and devour -- they are so sweet you will definitely want some coffee, tea or a glass of milk. I love baking them as needed rather than making an entire recipe worth of these huge cookies.