



DuBois Granite & Quartz

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CUSTOM FABRICATED STONE COUNTERTOPS ALL RESIDENTIAL & COMMERCIAL NEEDS

Cookie Cutter Sugar Cookies

(Originally Aired on WTAJ's **Studio 814** on 12/14/23)

1 1/2 cups unsalted butter
2 cups sugar
2 large eggs plus 2 egg yolks
4 teaspoons vanilla extract
5 1/2 cups all-purpose flour, plus more for dusting
1 teaspoon salt
1/2 teaspoon baking powder

Make the dough: Beat the butter and sugar until light, fluffy, and pale yellow in appearance. Add the eggs and yolks one at a time, beating well after each addition. With the mixer on low, slowly add the vanilla; mix until combined. Scrape down the sides and bottom of the bowl.

In a separate bowl, combine the remaining ingredients. With the mixer on low, slowly add the dry ingredients to the butter mixture. Stir until just combined.

Divide the dough in half. Shape each dough into a disk and cover tightly with plastic wrap. Chill for at least 2 hours, or overnight.

To shape and bake: Preheat the oven to 375°F, and line baking sheets with parchment paper. Working with one piece of dough at a time, dust the counter with flour and roll out dough to approximately 1/4" to 1/2" thick and cut out cookies. Place on prepared baking sheet.

Bake for approximately 8 to 10 minutes, until the edges barely turn golden brown and the center doesn't look moist. Remove from oven, and let cool for 2 minutes before transferring to a wire rack. Cool completely before decorating.