

# Reckless In The Kitchen

## My Favorite Sugar Cookie

[Slightly adapted from Bake at 350](#)

Ingredients:

- 14.5 oz (3 cups) all-purpose flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1/2 c (2 sticks) unsalted butter, cold
- 1 cup granulated sugar
- 2 eggs
- 1 1/4 tsp vanilla extract or 2 vanilla beans

Directions:

Combine the flour, baking powder, and salt together in a small mixing bowl and set aside. Using a stand or hand mixer cream the butter and the sugar together until well incorporated and fluffy. Add the eggs and extracts into the mixture. Stop the mixer and scrape the sides and bottom of the bowl. Mix on a medium speed until well combined.

Reduce the speed of the mixer to low and gradually add the dry ingredients. Increase the speed to medium and mix until the dough comes together. The dough might be a bit crumbly, but it will come together after some kneading by hand.

On a floured surface roll out the dough to 1/8 in thick. I roll these pretty thin since they are to become cookie sandwiches. Use any cookie cutter you like.

Arrange the dough on cookie sheets lined with parchment paper or a baking mat. Cut out a heart (or any other shape) to create a window in half of the cookies. These will be the tops of the sandwiches. Place the cookies sheets in the refrigerator and let them chill for 10-15 minutes. This will help the cookies keep their shape when they are baking.

While the cookies are chilling, preheat the oven to 350 degrees. Bake the cookies for 7 minutes. Bake the mini hearts from the center of the cookies for 6 minutes. Allow them to cool on the pan for about 5 minutes before carefully transferring them to a wire rack for cooling.

After the cookie have cooled completely assemble the cookie sandwiches; spread brown sugar frosting or jam between two cookies and top with powdered sugar.