

Brown Sugar Cookies



Ingredients

1 stick of butter, softened

1 cup light brown sugar, firmly packed

1 egg

1 tsp. vanilla extract

2 cups all-purpose flour, with additional on hand

2 tsp. baking powder

1/4 tsp. salt

Directions

Preheat oven to 350 F. Line cookie sheets with parchment paper.

In a large bowl with an electric mixer, beat butter and brown sugar until light and fluffy. Add egg and vanilla extract; beat until creamy. Stir flour, baking powder, and salt together, and then gradually add to creamed mixture, beating until well blended.

Remove the dough from the bowl, shape it into a ball, and cut it in half. On a well-floured surface, roll out one portion until it is 1/8 of an inch thick and cut out desired shapes using floured cookie cutters. Repeat with the remaining dough. Bake on prepared cookie sheets for 12 to 15 minutes. Cool on a wire rack.