

Spooky Sugar Cookies

Recipe By: [CulinArt](#)

Servings: 36

Categories: Desserts

Amount	Measure	Ingredient	Preparation Method
1	cup	unsalted butter	cut into 1 cubes
1	cup	sugar	
1	each	egg	beaten with milk
1	tablespoon	milk	for egg
½	teaspoon	vanilla extract	
3	cups	all-purpose flour	
1	teaspoon	baking powder	
¼	teaspoon	salt	
as needed		powdered sugar	

Place butter and sugar in bowl of electric stand mixer with paddle-type attachment and beat at medium speed until light in color. Beat egg, milk and vanilla together in a small bowl until combined. Add egg, milk and vanilla mixture to butter and sugar and beat until incorporated.

While butter and sugar are mixing, place flour, baking powder and salt in a bowl, stir to combine and set aside until needed.

When butter, sugar, egg, milk and vanilla are well combined, turn mixer to low speed and add flour, one cup at a time, until all the flour is incorporated. Do not over-mix.

Divide dough into 2 equal pieces, press each piece into a flattened ball and wrap each piece in plastic film. Refrigerate dough at least 2 hours (or overnight) before shaping.

When dough is completely chilled, preheat oven to 350 degrees. Sprinkle work surface with powdered sugar, remove one piece of dough from refrigerator, unwrap and place on work surface. Roll out dough with rolling pin to about 1/4-inch thick. Cut into desired shapes and place cookies, about 1-inch apart, on parchment lined cookie sheet. Bake in preheated oven about 8 to 12 minutes (depending on oven, size & thickness of cookie, etc.) or until cookies begin to brown on the edges.

When cookies are done, remove cookie sheet from oven and let cookies cool for 3 to 5 minutes on the cookie sheet. Once cookies are partially cooled, remove from cookie sheet and let them finish cooling on a platter or wire rack.

When cookies are completely cooled, decorate as desired. Serve immediately or store in airtight container for up to 3 to 4 days.

You can cut cookies into Halloween shapes with cookie cutters if desired.