OLD FASHIONED SUGAR COOKIES (GRAMA B’S RECIPE)



*These are a secret family recipe – my Mom (Grama Benesh) was famous for these wonderful and perfect sugar cookies! She always cut these thick and baked them until lightly golden on the bottom, the tops sprinkled with colorful sugar. These were always the first cookies that each of my kids ate – perfectly simple and wonderful!*

**INGREDIENTS**:

**SUGAR COOKIES**:

3 and 1/4 cups all-purpose flour (sifted, spooned & leveled)

2 teaspoons cornstarch

1 teaspoon baking soda

1 teaspoon baking powder

½ teaspoon salt

½ cup (1 stick) unsalted butter (room temperature)

½ cup Crisco shortening

1 cup granulated sugar

1 large egg (room temperature)

1 teaspoon vanilla

½ cup sour cream (room temperature)

**FROSTING**: (Bakery Frosting or Easy Royal Icing – see SnowflakesandCoffeecakes.com)

**BAKERY FROSTING**:

½ cup unsalted butter (room temperature)

½ cup Crisco shortening

4 cups powdered sugar

1 teaspoon vanilla (use clear vanilla if you want pure white frosting)

Milk or half & half (add by tablespoons to desired consistency)

Food Coloring (optional)

**FOR DECORATING**: Holiday Sprinkles and Sparkling Sugar

**SPECIAL EQUIPMENT:**

* Cookie cutter(s)
* Rolling pin (my wooden Joseph Joseph rolling pin works the BEST for these cookies!)
* Large baking sheets
* Silicone Baking Mats or Parchment Paper

**HOW I MAKE THESE**:

1. In a medium bowl, whisk together the flour, cornstarch, baking soda, baking powder and salt; set aside.
2. In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the sugar and beat on medium high speed until light and fluffy, about 3 minutes. Add in the egg and vanilla and beat on high speed for 2 full minutes. Add sour cream and mix just until blended. Scrape down the sides and bottom of the bowl as needed.
3. On low speed, slowly mix half of the flour mixture into the wet ingredients just until combined; add remaining flour mixture and again mix just until combined.
4. Divide dough in thirds and place each onto a large piece of plastic wrap. Wrap each up tightly and pat down to create a disc shape. Chill dough discs at least overnight and up to 2 days. Chilling is mandatory for this cookie dough!
5. The next day, preheat oven to 375°F. Line 2-3 large baking sheets with parchment paper or silicone baking mats.
6. Remove chilled cookie dough from the refrigerator. Generously flour a work surface, as well as your hands and the rolling pin. Roll out cookie dough until evenly 1/4-inch thick. Cut into shapes with cookie cutters that have been dipped in flour. Place each cookie about 1 inch apart on prepared baking sheets. Re-roll dough scraps until all the dough is shaped. Repeat with remaining cookie dough.
7. If you are not planning to frost with Bakery Frosting or Easy Royal Icing, sprinkle with sparkling sugar.
8. Bake cookies for about 8 minutes, or just until the edges just begin to turn golden. If your cookie cutters are smaller than 4 inches, bake for about 7 minutes. If your cookie cutters are larger than 4 inches, bake for about 9-10 minutes. Every oven is a little bit different, so watch your first batch when baking and time accordingly. **DO NOT OVERBAKE!**
9. Allow cookies to cool for 5 minutes on the cookie sheet. Transfer to cooling rack to cool completely. Once completely cool, decorate with Bakery Frosting or Easy Royal Icing and sprinkles (Bakery Frosting is easier for little ones…)
10. **TO MAKE BAKERY FROSTING**: Beat all ingredients together in a stand mixer with whisk attachment on medium-high speed, until light and fluffy (beat at least 10 minutes).
11. Frost completely cooled cookies and sprinkle with sprinkles (optional). Allow frosting to set before storing – keep parchment paper between each layer. Store in an airtight container at room temperature or freeze for up to 1 month.

**YIELD**: Makes 24 (four-inch) cookies.

**NOTES**: **TO KEEP THESE COOKIES SOFT**: I keep a slice of sandwich bread in the container to keep the cookies soft – replace every day or so, as soon as the slice of bread dries out. It’s a sweet little trick! These cookies will stay fresh in an air-tight container at room temperature for up to one week. Baked these freeze well – plain, or even if frosted or decorated!

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