



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Ashlee's Famous Sugar Cookies (rewritten from Ashlee's Year in the Kitchen)

For my comparison, I used the same amount of vanilla, almond extract, and lemon zest for each recipe. This was significantly less lemon zest than Ashlee's recipe calls for. A full tablespoon will give the cookies a distinct lemon flavor.

Ashlee indicates that the dough can be rolled and cut right after mixing, but I have my doubts. I chilled overnight just for convenience, but it was a very soft dough, and I think it would be difficult to cut and transfer cookies while the dough is room temperature.

24 tablespoons (2½ sticks) unsalted butter, room temperature
1½ cups (10.5 ounces) granulated sugar
½ cup (2 ounces) powdered sugar
4 eggs
1 teaspoon vanilla
½ teaspoon almond extract
1 tablespoon lemon zest
5 cups (24 ounces) all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

1. Adjust a rack to the middle position and heat the oven to 400F. Line a baking sheet with parchment paper or a silicone baking mat.
2. In the bowl of a standing mixer (or in a large bowl with a handheld mixer), beat the butter and sugars on medium speed for 5 minutes. Add the eggs one at a time, mixing until each is incorporated before adding the next. Add the extracts and lemon zest and beat for 10 seconds. Add the baking powder and salt and beat until combined. With the mixer on low, add the flour 1 cup at a time, mixing for 15 seconds between each addition.
3. Wrapped tightly in plastic wrap, the dough can be refrigerated for up to a week, or it can be rolled and cut right away (see note). Roll out to a thickness of ¼-inch and use a floured cookie cutter to cut desired shapes.
4. Bake on the prepared sheet for about 7 minutes, until light golden brown on the bottom edges.