

# Sugar Cookies - Eggless

## Ingredients

- 225g butter - room temperature
- 200g powdered sugar
- 450g all-purpose Flour
- 1/2 tsp baking powder
- 1 tsp salt
- 4 tbsp milk or water
- 1 tsp vanilla extract

“ Preheat the oven to 180 C/ 356 F

1. Sift flour with baking powder and salt - set aside.
2. Cream butter and powdered sugar until light and fluffy.
3. Add the vanilla and milk/water - mix well.
4. Lastly, add flour in two batches - bring it all together.

“ If cookie dough feels dry, add one additional tbsp of milk/water (no more).

5. Wrap the cookie dough in cling wrap and chill until firm.
6. Roll chilled cookie dough about 1/4 inch thick on a lightly floured surface with cookie cutters of your choice.
7. Place on a cookie tray and bake on the middle shelf for 8 to 10 minutes.

“ Depending on thickness these can take up to 12 minutes. You only need a slight color on the edges.

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