Soft and Chewy Sugar Cookies



Ingredients:

1 ¾ cups all-purpose flour
1 ½ teaspoons baking powder
½ teaspoon salt
¾ cup unsalted butter, softened
1 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract

Instructions:

- 1. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.
- 2. In a medium bowl, whisk together flour, baking powder, and salt.
- 3. In a large bowl, cream together butter and sugar until light and fluffy. Beat in eggs one at a time, then stir in vanilla.
- 4. Gradually add dry ingredients to wet ingredients, mixing until just combined. Do not overmix.
- 5. Drop rounded tablespoons of dough onto prepared baking sheets, leaving about 2 inches between each cookie.
- 6. Bake for 8-10 minutes, or until edges are lightly golden brown.
- 7. Let cookies cool on baking sheets for a few minutes before transferring to a wire rack to cool completely.











