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.