



WHISKED AWAY WITH SUGAR COOKIES

SUGAR COOKIE INGREDIENTS

- 1/2 cup (113 grams) unsalted butter, softened
- 1/3 cup (65 grams) Crisco (i like to use butter flavor, but plain is fine)
- 3/4 cup (150 grams) sugar
- 1/4 cup (30 grams) powdered sugar
- 1 egg
- 1/2 tsp (2 grams) vanilla
- 1/2 tsp (2 grams) almond extract
- 2 3/4 cups (344 grams) flour (spooned & leveled, not packed)
- 1/4 tsp (1 gram) baking soda
- 1/4 tsp (1 gram) baking powder
- 1/4 tsp (1 gram) cream of tartar
- 1/2 tsp (3 grams) salt
- 1 tbsp (15 grams) of half and half
- 1 1/2 tbsp (22 grams) sour cream
- 2/3 cup green and red jimmies

DIRECTIONS

1. Mix Dry Ingredients:

In a medium bowl, whisk together flour, baking soda, baking powder, cream of tartar, and salt. Set aside.

2. Cream Butter & Sugars:

Using a stand mixer with paddle (or a hand mixer), beat butter, Crisco, granulated sugar, and powdered sugar on medium speed until light and fluffy.

3. Add Wet Ingredients:

Mix in egg, vanilla, and almond extract until fully combined.

4. Combine Dough:

With mixer on low, slowly add dry ingredients. Add half-and-half and sour cream and mix until dough forms. Stir in jimmies. (If using a hand mixer, finish mixing with a spatula until dough comes together into a rough ball.)

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DIRECTIONS CONTINUED...

5. **Shape Cookies:**

Divide dough into 8 large or 16 small cookies. Roll into balls and place on parchment-lined baking sheets. Flatten slightly with the bottom of a glass.

6. **Chill:**

Cover and chill at least 12 hours. Short on time? Chill uncovered for at least 30 minutes. (Cookies should be cold before baking.)

7. **Bake:**

Preheat oven to 350°F. Bake 3–4 cookies per sheet straight from the fridge.

Small cookies: 8–10 minutes Large cookies: 11–13 minutes Cookies are done when tops look set/no longer greasy and edges remain pale (no browning).

8. **Cool:**

Let cookies rest on the baking sheet a few minutes before transferring to a cooling rack.

FROSTING INGREDIENTS

1/2 cup (113 grams) unsalted butter, softened
2 - 2 1/2 cups (240-300 grams) powdered sugar
2 tbsp (30 grams) heavy whipping cream
1/4 tsp (1 gram) almond extract
3/4 tsp (3 grams) vanilla extract pinch of salt
Makes 8 large cookies or 16 smaller cookies



FROSTING DIRECTIONS

1. In a large bowl, beat softened butter with a hand mixer on medium speed until smooth and fluffy.
2. Add powdered sugar, cream, and salt. Beat until fully combined and smooth.
3. Mix in vanilla, almond extract, and food gel coloring (a tiny drop goes a long way) until evenly colored.

Cream Cheese Frosting (Optional)

1. Beat butter and cream cheese together on medium speed until fluffy and fully combined.

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