

Sugar Cookies

2 1/4 cups all-purpose flour
1/2 cup granulated sugar
1/2 cup confectioners sugar
1/8 teaspoon baking soda
1/8 teaspoon cream of tartar

1/2 teaspoon salt
12 1/2 tablespoons of unsalted European
butter, cold, cut into pieces
1 large egg
1 tablespoon of vanilla bean paste

1. Place the flour, sugars, baking soda, salt, and cream of tartar in a food processor and process for a few seconds.
2. Distribute the butter over the mixture and process for about 30 seconds until the dough resembles a coarse meal. Scrape the bowl with a spatula as needed.
3. Mix the egg and the vanilla bean paste in a cup. Pour the egg and vanilla through the feed tube while your processor is running to allow for even distribution. Process for approximately 30 seconds until the dough comes together into a ball.
4. Remove dough from the processor and place it on a work surface. Press the dough into two slabs and wrap each in plastic wrap. Refrigerate for at least 2 hours. Recommendation: Make your dough the day before and chill overnight. Dough will roll best when well chilled.
5. Once the dough has chilled, preheat oven to 375°F. Line baking sheets with parchment paper.
6. Remove one slab of dough at a time from the refrigerator. I recommend using a marble pastry board dusted with flour to roll out the dough. Roll it out to 1/8 inch thick - or even a bit thicker!
7. Once you've used your cookie cutter of choice, transfer cookies to the baking sheet. Refrigerate scraps for rerolling (10 minutes should do the trick).
8. Bake cookies until firm and edges are lightly golden. Bake 12 - 20 minutes depending on size and thickness of cookies.
9. Once cool, decorate with your favorite frosting, glaze, and decorative sugars!