

Ferraro's Cucina

Sugar cookies with Buttercream Icing

Ingredients

Soft Cookie Dough:

- 1 cup butter softened
- 1 cup sugar
- 1 tsp vanilla extract
- 1/2 tsp almond extract
- 2 eggs
- 3 cup flour
- 3 tsp baking powder
- 1 tsp salt
- 1/2 cup powdered sugar
- 3 tbsp milk 2%

Buttercream Icing:

- 1 cup butter room temperature
- 4 cups powdered sugar
- 2 tsp vanilla extract
- 2 tbsp milk
- 1-2 drops food coloring

Preparation

- Pre-heat oven to 350F and line a cookie sheet with parchment paper.
- Add the softened butter and sugar to a stand mixer. Mix together until slightly fluffy. Mix in the eggs, vanilla extract, and almond extract. Place the flour, baking powder, salt, and powdered sugar in.
- If the dough is sticky, place in the refrigerator for 30-60 minutes. Once the dough is able to be handled roll a tablespoon of dough in our hands and flatten using the palm of your hand. Shape the dough until it is a flattened disc and about 1/2" thick. Bake the cookies for 7-9 minutes or until just slightly browned on the bottom.
- While the cookies cool, make the buttercream. Add room temperature butter to a stand mixer and cream the butter until smooth.
- Start to slowly add the powdered sugar 1 cup at a time. Place the vanilla extract, milk, and food coloring in the buttercream and mix until smooth. Add additional powdered sugar if necessary to reach desired consistency.
- Using a butter knife or a small spatula spread the buttercream onto cooled cookies. Sprinkle your cookies with your choice of sprinkles!
- Allow the buttercream to setup, at least an hour, before placing your cookies in storage.

