

Kathleen's Sugar Cookies

Between the Layers/Anne Byrn

A recipe like this is made for a cookie swap, but I will warn you that everyone may gravitate to your decorated cookies! I love cookie swaps because of the variety. You show up with one kind of cookie and go home with eight to 10 more! My idea of a perfect cookie swap? Kathleen's Sugar Cookies, my friend Sara's Thumbprints, gingerbread-molasses cookies, and Chocolate Forgotten Cookies. I'll write about those other recipes one day soon.

Makes about 5 dozen cookies

Prep: 10 to 15 minutes to make the dough, plus 1 hour for decorating

Chill: At least an hour, or overnight

Bake: 10 to 12 minutes

1 cup (8 ounces) unsalted butter, at room temperature

1 cup granulated sugar

2 large eggs

2 teaspoons pure vanilla extract

3 cups all-purpose flour

1 large egg white, lightly beaten with a fork

Colored sugars of your choice

1. Make the cookie dough: Place the butter and granulated sugar in a large bowl and using an electric mixer on medium speed, beat until light and fluffy, 1 to 2 minutes. Add the eggs and vanilla and beat well. Beat in the flour on low speed until just combined. Cover the bowl and chill at least 2 hours, or preferably overnight.
2. Place a rack in the center of the oven and preheat the oven to 350°F. Line a cookie sheet with parchment paper or leave it ungreased.
3. Working with a quarter of the dough at a time, roll it out on a floured surface to about 1/8-inch thickness. Keep the remaining dough refrigerated. Cut with cookie cutters dipped in flour and transfer cookies carefully to the baking sheet, spacing them about 1 inch apart.
4. Decorate the cookies: If you are using colored sugars, brush the cookies with a little egg white before sprinkling on the colored sugars. If there is room, place the cookie sheet in the fridge for a few minutes for the cookies to get nice and cold before they bake.
5. Bake the cookies until they are golden brown, 10 to 12 minutes. Transfer the baking sheets to wire racks and let the cookies cool on them for 1 minute. Then, using a

spatula, transfer the cookies to wire racks to cool. Repeat with the remaining cookie dough.

6. Once the cookies are cool, place in tins, lined with parchment or waxed paper. Place the lids on the tins. Left tightly covered, the cookies stay crisp for up to a week.