



Star Sugar Cookies

Star Sugar Cookies With Dr. Oetker Vanilla Sugar

60 Cookies



Easy

up to 15 Min.



Ingredients:

Star Sugar Cookies:

2 sticks unsalted butter room temperature
1.75 cup granulated sugar
1 large egg
2 tsp vanilla extract
0.5 tsp salt
2.75 cup all-purpose flour
1 package Dr. Oetker Vanilla Sugar sprinkled on top

- 1 Preheat the oven to 350°F (176°C). Line a couple baking sheets with parchment paper.
- 2 In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and granulated sugar until light and irresistibly fluffy. Add the egg and vanilla and mix until combined. Gently fold in the salt and flour just until combined.
- 3 Roll out the dough between a couple pieces of parchment paper until it's about 1/2-inch thick.
- 4 Remove the top piece of parchment and, using a 5-point star cookie cutter cut out cookies and place them on the prepared sheets, spacing them about 2 inches apart. (If you find the dough too soft to cut with a cookie cutter, transfer the dough, still sandwiched between the parchment paper, to the refrigerator for at least 30 minutes. Then try again.) Sprinkle the cookies with coarse sugar.
- 5 Bake for 10 to 13 minutes, until the edges of the cookies just begin to brown. Let the cookies cool completely on wire racks before showering them upon your sweetie.

