

soft sugar cookies

Lulu

THE BAKER

3/4 cup butter, softened
3/4 cup shortening
2 cups granulated sugar
2 teaspoons vanilla
4 eggs
5 cups flour
2 teaspoons salt
2 teaspoons baking soda

Beat butter and shortening with an electric mixer until well-combined. Add sugar and beat until light and fluffy. Add vanilla and eggs and beat, scraping down the side of the bowl as needed. In a medium bowl, combine flour, salt, and baking soda. With the mixer on low, gradually add the flour mixture until well-combined, or until your mixer starts to struggle (at which point you'll have to continue by hand). Cover bowl with plastic wrap and chill dough at least 1 hour. Preheat oven to 400°F. On a well-floured surface, roll chilled dough out to 1/8-1/4" thick. Cut cookies out with a cookie cutter, place on ungreased baking sheets, and bake for 6-8 minutes. The cookies should be taken out when they begin to look dry but haven't started to brown at all. Allow to cool for a few minutes on the cookie sheet before removing to a cooling rack.

