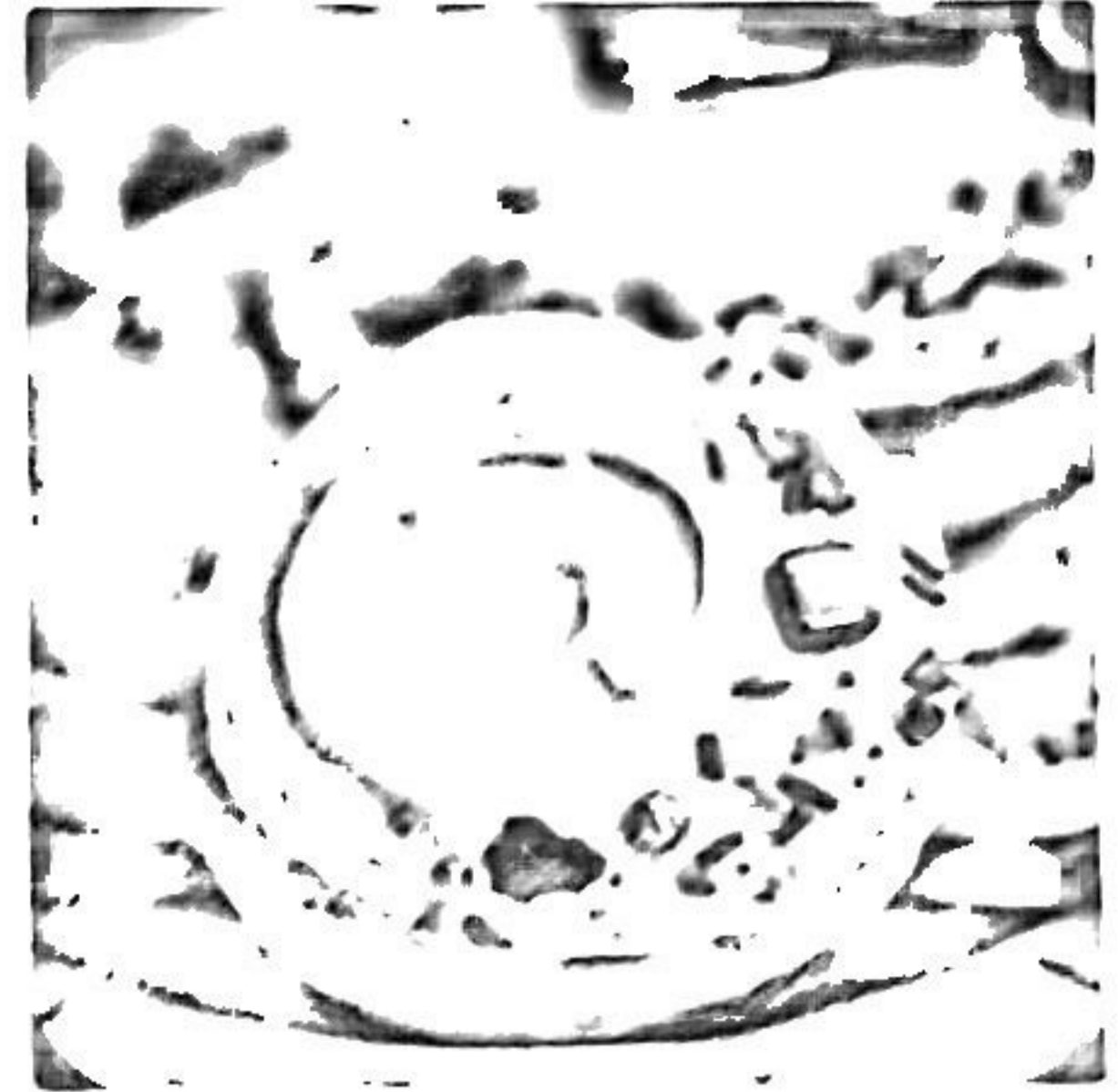


Big Soft Sugar Cookies

Written by Elizabeth LaBau

This is the ultimate frosted sugar cookie recipe! These large bakery-style sugar cookies have a tender, fluffy texture and a big swirl of frosting on top. They stay soft for days, so they're a great make-ahead recipe as well.



 SERVINGS: 18 cookies



PREP TIME

40 mins

COOK TIME

18 mins

TOTAL TIME

58 mins

INGREDIENTS

FOR THE SUGAR COOKIES:

- 12.5 oz all-purpose flour, (2 $\frac{3}{4}$ cups)
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 6 oz unsalted butter, ($\frac{3}{4}$ cup), at room temperature
- 7 oz granulated sugar, (1 cup)
- 1 large egg, at room temperature
- 1 TBSP vanilla extract
- 2 oz sour cream, ($\frac{1}{4}$ cup), at room temperature
- 2 fl oz milk, ($\frac{1}{4}$ cup)

FOR THE FROSTING:

- 4 oz unsalted butter, ($\frac{1}{2}$ cup), at room temperature
- 12 oz powdered sugar, (3 cups)
- 2 TBSP milk
- 1 tsp vanilla extract
- $\frac{1}{2}$ tsp salt

- Sprinkles, to decorate

INSTRUCTIONS

TO MAKE THE SUGAR COOKIES:

1. Preheat the oven to 350 F. Line two baking sheets with parchment paper. For the best results, I recommend using uninsulated aluminum baking sheets.
2. In a medium bowl, whisk or sift together the flour, baking soda, and salt. Set aside for a moment.
3. In the bowl of a large stand mixer fitted with a paddle attachment, combine the butter and sugar. Beat on medium speed for 1-2 minutes, until light and fluffy.
4. Add the egg, vanilla, sour cream, and milk, and mix until well combined.
5. Turn the mixer speed to low, and gradually add the flour mixture. Mix until just a few streaks of flour remain. Stop the mixer and finish mixing by hand, being sure to scrape the bottom and sides of the bowl well with a rubber spatula.
6. Use a #24 cookie scoop (3 TBSP, or 1.75 oz) to scoop large balls of cookie dough onto the baking sheets—you should get about 18 cookies from this recipe. Bake at 350 F for 16-18 minutes, until the cookies are puffed and just starting to take on color around the edges. The tops should still remain virtually colorless.
7. Let the cookies cool completely before frosting.

TO MAKE THE FROSTING AND DECORATE:

1. Beat the butter with an electric mixer fitted with a whisk attachment on medium speed for 2-3 minutes, until creamy and light in color.
2. Add the powdered sugar, milk, vanilla, and salt, and mix well, until light and fluffy.
3. If the frosting is too stiff for your liking, you can add more milk, a bit at a time, until you get a texture you like. If it is too soft, add a few spoonfuls of powdered sugar to adjust the texture.
4. Put a generous dollop of frosting on top of each cookie, and spread it around evenly over the top. Finish with a big pinch of sprinkles or other decorations.
5. Store the cookies in an airtight container. They can be kept for about a week, but the taste and texture is best if enjoyed within 3-4 days.
6. The cookies and frosting can both be made in advance, and the cookies can be stored in the freezer for up to 4 months, while the frosting can be frozen for 2 months or refrigerated for 2 weeks. Make sure to store it with plastic pressed tightly to the

top so it doesn't form a crust. Allow it to come to room temperature and re-whip before using.

RECIPE NOTES

- If you want to make smaller cookies, you can use a 1.5 TBSP scoop (like a #40, 1-ounce scoop) to get about 27 cookies from the recipe. Bake them for about 12 minutes at 350 F.
- This recipe has been modified and revised from its original version. You can find a copy of the old recipe [here](#).



MEASURING TIPS

Our recipes are developed using weight measurements, and we highly recommend using a kitchen scale for baking whenever possible. However, if you prefer to use cups, volume measurements are provided as well. PLEASE NOTE: the adage "8 oz = 1 cup" is NOT true when speaking about weight, so don't be concerned if the measurements don't fit this formula.

recipe found on: <https://www.sugarhero.com/big-soft-sugar-cookies/>

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