



Brown Sugar Cookies!

This simple recipe will make regular sugar cookies even better!

Length: 1 Hour

Difficulty: Medium

Supplies You Will Need

- 2 ¼ cup of flour
- ¾ cup of brown sugar
- 1 egg
- 1 cup of butter
- 1 teaspoon vanilla extract
- ½ teaspoon baking powder
- ½ teaspoon salt
- Stand mixer
- Large bowl
- Cooking sheet
- Parchment paper
- Fork

ACTIVITY INSTRUCTIONS

(Parental Warning: Oven use)

1. Use mixer to combine butter and brown sugar.
2. Add in egg and vanilla and mix again.
3. In a separate bowl, whisk flour, baking powder, and salt.
4. Gradually add the flour mixture to the butter mixture and stir.
5. Once it is a dough, place dough balls on parchment lined cookie sheet.
6. Press down with tines of a fork.
7. Chill in fridge for 30 minutes.
8. Preheat oven to 350 and bake cookies for 10-12 minutes

