

COOKIES & COLORING RECIPE

Brown Sugar Cookies

Total Time: 50 minutes

Servings: 60 cookies

Nutrition (per serving):

61.6 calories

0.8 g protein

10.8 g carbohydrates

10.3 mg cholesterol

29.5 mg sodium



From allrecipes.com

Ingredients

- 2 cups brown sugar
- 1/2 cup butter, unsalted
- 2 eggs, whole, raw, fresh
- 1 teaspoon vanilla extract
- 2 1/2 cups white flour
- 3/4 teaspoon baking powder
- 1/2 teaspoon table salt
- 1 cup powdered sugar

Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Beat brown sugar, butter, eggs, and vanilla extract together in a bowl using an electric mixer until smooth and creamy.
3. Whisk flour, baking powder, and salt together in a separate bowl. Stir flour mixture into butter mixture until dough is fully combined.
4. Pour confectioners' sugar onto a large plate. Spoon dough, 1 1/2 teaspoons per cookie, onto confectioners' sugar and roll to coat. Arrange coated dough on a baking sheet.
5. Bake in the preheated oven until edges are lightly browned, 12 to 14 minutes. Cool cookies on baking pan for 2 minutes before transferring to a wire rack to cool completely.