

# Sugar Cookie - dry mix

## BASIC MIX INGREDIENTS

- 2 cups flour
- 1/2 cup sugar
- 1/2 cup powdered sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt

## DIRECTIONS

- Combine all dry ingredients in a quart sized zip top bag.
- Store in the pantry for easy use in the future.

## SUGAR COOKIE VARIATION OPTIONS:

This basic mix makes amazing sugar cookies on it's own but also provides the perfect foundation for making a variety of other festive cookies. Start with the basic dry ingredients, filling as many bagged mixes as desired. Then add any of the dry ingredients listed below to make one or all of the recipe variations.

### White Chocolate Macadamia

- 1/2 cup chopped macadamia nuts
- 1/2 cup white chocolate chips

### Cranberry Ginger

- 1-2 tablespoons chopped crystallized ginger
- 3/4 cups dried cranberries

### Peppermint Candy

- 1/3 - 1/2 cup crushed peppermint candy

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# Sugar Cookies

## INGREDIENTS

- One pre-made Homemade Sugar Cookie Mix
- 2 sticks butter, softened
- 1 egg

## DIRECTIONS

- Preheat oven to 350 and prepare a cookie sheet with nonstick baking spray.
- Place the egg and butter into a mixer and beat until creamy.
- Add all of the dry ingredients and slowly blend until a thick dough is formed.
- Scoop 1 tablespoon portions of the dough, form balls and place them 1 inch apart on the prepared baking sheet.
- Bake 8-10 minutes until the bottoms begin to barely turn a light brown. These cookies will remain light colored on top and soft to the touch.
- When done, let cookies rest on baking sheet for 2 minutes and then remove them on to a cooling rack to cool the rest of the way.
- When completely cooled, store in an air tight container until ready to serve.

**If you don't have a pre-made Homemade Sugar Cookie Mix, here are the ingredients needed:**

- 2 cups flour
- 1/2 cup sugar
- 1/2 cup powdered sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt

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