

How to Make the Best Amish Sugar Cookies-Melt-in-Your-Mouth Goodness

These Amish sugar cookies stand out for several reasons:



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1 ½ cups granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 ¾ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- Optional: powdered sugar for dusting

DIRECTIONS

1. Growing up, my grandmother would always have a batch of Amish sugar cookies waiting for us whenever we visited her cozy farmhouse. The sweet aroma would greet us at the door, wrapping us in a warm embrace. These cookies were more than just a treat; they were a symbol of love, family, and tradition. Today, I want to share this cherished recipe with you, so you can create your own sweet memories.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-the-best-amish-sugar-cookies-melt-in-your-mouth-goodness/>