

The Best Soft Sugar Cookies with a Sparkly Sugar Finish

This sugar cookie recipe checks every box:



OVEN
350°F

TIME
3 min

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INGREDIENTS

2¾ cups all-purpose flour
1 tsp baking soda
½ tsp baking powder
1½ cups unsalted butter, softened
1½ cups granulated sugar
2 large eggs
1 tsp vanilla extract
½ tsp almond extract (optional)
... cup granulated sugar (for rolling)

Swaps and Notes:

Almond Extract: Skip it if you're not a fan or replace with lemon or orange zest for a citrus twist.

Butter: Make sure it's softened-not melted-for the best creaming consistency.

Decorating: Add colorful sugar or sprinkles before baking for a festive look (try Rainbow Sprinkle Cookies).

Step-by-Step Instructions:

- 1 Preheat the Oven:
- 2 Mix the Dry Ingredients:
- 3 Cream Butter and Sugar:
- 4 Add Eggs and Flavor:
- 5 Combine Wet and Dry:
- 6 Shape and Sugar:
- 7 Bake:

Tips for Success:

Room Temperature Butter: It should give slightly when pressed, but not be melty.

Uniform Size: Use a cookie scoop for even baking and picture-perfect cookies.

Do Not Overbake: They should look slightly underdone in the center-residual heat will finish the job.

Serving Suggestions and Pairings:

On a holiday cookie platter with Easter Cookies

Alongside a warm cup of tea or coffee

With vanilla ice cream for an easy dessert sandwich

With Old School No-Bake Cookies for a retro sweet tray

Or as part of a Cake Mix Cookie sampler for variety

Storage and Leftover Tips:

Room Temp: Store in an airtight container for up to 5 days.

Freezer Friendly: Freeze the cookie dough balls or baked cookies for up to 3 months.

Revive with Heat: Pop cooled cookies in the microwave for 5-8 seconds for that just-baked softness.

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper.
2. **Mix the Dry Ingredients:** In a medium bowl, whisk together flour, baking soda, and baking powder. Set aside.
3. **Cream Butter and Sugar:** In a large bowl, cream together softened butter and sugar until light and fluffy-about 2-3 minutes.
4. **Add Eggs and Flavor:** Beat in the eggs one at a time, mixing well after each. Stir in vanilla extract and almond extract if using.
5. **Combine Wet and Dry:** Gradually add the dry ingredients to the wet mixture, stirring until just combined. Don't overmix.
6. **Shape and Sugar:** Roll the dough into 1-inch balls. Roll each in granulated sugar and place on the prepared baking sheets, spacing them 2 inches apart. Gently flatten with the bottom of a glass or your hand.
7. **Bake:** Bake for 8-10 minutes, or until the edges are just set and lightly golden. Let cool on the baking sheet for 2 minutes before transferring to a wire rack.
8. **Tips for Success:** Room Temperature Butter: It should give slightly when pressed, but not be melty.
9. **Uniform : Size:** Use a cookie scoop for even baking and picture-perfect cookies.
10. **Do Not : Overbake:** They should look slightly underdone in the center-residual heat will finish the job.
11. **Serving Suggestions and Pairings:** These cookies are incredibly versatile. Serve them:

12. On a holiday cookie platter with : Easter Cookies
13. Alongside a warm cup of tea or coffee
14. With vanilla ice cream for an easy dessert sandwich
15. With : Old School No-Bake Cookies for a retro sweet tray
16. Or as part of a : Cake Mix Cookie sampler for variety
17. Storage and Leftover Tips: Room Temp: Store in an airtight container for up to 5 days.
18. Freezer : Friendly: Freeze the cookie dough balls or baked cookies for up to 3 months.
19. Revive with : Heat: Pop cooled cookies in the microwave for 5-8 seconds for that just-baked softness.
20. More Recipes You'll Love: Craving more simple, sweet treats? Check out:
21. Rainbow : Sprinkle Cookies
22. Easter : Cookies
23. Chocolate : Chip Cookie Bites
24. Old : School No-Bake Cookies
25. Cake : Mix Cookies

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/the-best-soft-sugar-cookies-with-a-sparkly-sugar-finish/>