

How I Make Amish Sugar Cookies - Soft, Sweet, and Completely Irresistible

Let me show you why these cookies work so well and how you can make them in your own kitchen.



CARAMEL PECAN DELIGHT PIE!

You Will Need

1 cup granulated sugar
1 cup powdered sugar
1 cup butter softened
....

OVEN
375°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 cup unsalted butter, softened
1 cup vegetable oil
1 cup granulated sugar
1 cup powdered sugar
2 large eggs
1 teaspoon vanilla extract
4 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1/2 teaspoon salt

DIRECTIONS

1. Preheat and Prep: I preheat my oven to 375°F and line baking sheets with parchment paper.
2. Cream the Butter and Sugars: In a large mixing bowl, I beat the butter, oil, granulated sugar, and powdered sugar together until smooth and fluffy.
3. Add the Wet Ingredients: I mix in the eggs and vanilla extract, blending until everything is fully incorporated.
4. Add the Dry Ingredients: In a separate bowl, I whisk together the flour, baking soda, cream of tartar, and salt. Then I slowly add the dry ingredients to the wet mixture, stirring just until combined.
5. Scoop and Bake: Using a small cookie scoop or tablespoon, I drop dough onto the prepared baking sheets, spacing them about 2 inches apart. I sprinkle a little granulated sugar on top of each dough ball for a sweet, crackly finish.
6. Bake to Perfection: I bake the cookies for 8-10 minutes, just until the edges are set and the tops are lightly golden. I let them cool on the baking sheet for a couple of minutes before transferring to a wire rack.

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

Original recipe: <https://chefmaniac.com/how-i-make-amish-sugar-cookies-soft-sweet-and-completely-irresistible/>