

Basic Cut-Out Cookie Recipe

A simple starter recipe designed for clean cookie shapes and easy handling. Chill time helps the dough hold detail better when cutting.

Ingredients	
Unsalted butter, softened	225 g (1 cup)
Granulated sugar	150 g (3/4 cup)
Large egg	1
Vanilla extract	1 tsp
All-purpose flour	360 g (about 3 cups)
Baking powder	1 tsp
Salt	1/4 tsp

Method

- Cream the butter and sugar until smooth and combined.
- Mix in the egg and vanilla until fully incorporated.
- In a separate bowl, whisk together flour, baking powder, and salt.
- Add the dry ingredients to the butter mixture and mix just until a dough forms.
- Divide the dough into two discs, wrap, and chill for at least 1 hour.
- Roll between sheets of parchment until the dough is about 6 mm (1/4 in) thick.
- If the dough softens too much, chill it again for 10 to 15 minutes before cutting.
- Cut shapes, transfer to a lined tray, and chill the tray briefly if needed.
- Bake at 175 C / 350 F for about 8 to 11 minutes, depending on size, until the edges are just set.

For cleaner cuts

Lightly flour the dough and cutter as needed, work with chilled dough, and avoid over-handling warm scraps. Re-roll scraps only after re-chilling if the dough feels soft.

Helpful notes

- Smaller cookies bake faster than large cookies.
- Oven performance varies, so use your first tray to learn the best bake time.
- Let the cookies cool fully before decorating or stacking.

Food note

Use your own judgment and local food-safety practices for ingredients, storage, and any food-contact tools. This recipe is a simple bonus card and not a substitute for professional kitchen guidance.