



Copycat Crumbl Sugar Cookies

Makes: 24 cookies

Prep Time: 30 minutes Bake Time: 30 minutes

Total Time: 1 hour

Ingredients

For the Cookies:

- 3/4 cup unsalted butter, very soft
- 3/4 cup granulated sugar
- 2 eggs
- 2 tsp vanilla extract
- 1 tsp salt
- 2 & 1/4 tsp baking powder
- 2 & 1/4 cups all-purpose flour

For the Icing:

- 4 tbsp unsalted butter, very soft
- 2 cups powdered sugar
- 1/2 tsp salt
- 2 1/4 - 2 1/2 tbsp half & half or milk
- 1/2 tsp peppermint extract or 1/2 tsp vanilla extract and 1/8 tsp almond extract

Instructions

For the Cookies:

In a large bowl, combine the butter and sugar and stir until nice and creamy. Add the eggs and vanilla and stir until combined.

Add the baking powder and salt and stir to combine. Lastly, add the flour and stir until it's completely incorporated. Cover the bowl with plastic wrap and place in the refrigerator to chill for one hour.

Preheat the oven to 350°F. Line two sheet pans with parchment paper for easy cleanup.

Scoop up the dough into 1 1/2-3 tablespoon scoops. Roll the scoops into balls and place about 2 inches

apart on the prepared sheet pan. With a flat bottom glass, press each dough ball down to create a 1/2-inch tall cookie. I like to place a small piece of parchment paper on top of the dough ball before pressing to flatten it. The parchment will keep the dough from sticking to the bottom of the glass. Bake for 12-16 minutes or until the cookies are just beginning to turn golden at the edges. Don't overbake.

Remove the cookies from the oven and transfer to a wire rack to cool completely before frosting.

For the Icing:

While the cookies are cooling make the icing by combining the soft butter, powdered sugar, 2 tablespoons of the half and half and extracts in a medium-size bowl. Stir together until creamy and well combined. If icing is stiff add more half and half, a teaspoon at a time until desired consistency is reached. You want a thick, but nicely spreadable consistency. Add 2-4 drops of green food coloring to get a pretty green color.

To frost the cookies, spread each cookie with a generous spoonful of frosting and spread to just within the edges of the cookies. You can also use a piping bag with a large round tip. Pipe the icing, starting in the center and working your way to near the edges. Then use a small offset knife to spread the icing with a circular motion. Sprinkle the cookies with holiday nonpareils right away, before the icing dries. Allow the icing to set for about 30 minutes.

Once set, cover and store the cookies in an airtight container (separate layers with parchment or wax paper) for 2-3 days or freeze for longer storage.

Recipe from The Cafe Sucre Farine