

# Sugar Cookies

By: Andrea | *Cooking with a Wallflower*

## Ingredients:

1/2 cup flour  
1/4 cup butter or vegan butter  
1/4 cup sugar  
1/2 teaspoon vanilla extract

Yields: 6 cookies

## Directions:

Preheat the oven to 375°F. Line a baking sheet with parchment paper.

In a medium sized bowl, cream the butter, and add the sugar and vanilla extract. Mix until the sugar and butter are evenly combined.

Add in the flour. Combine the flour with the butter, sugar, and vanilla until the batter becomes crumbly.

Press the crumbles together to form a little ball about one inch in diameter. Try to make the balls as smooth as possible.

Set the cookie dough onto the parchment lined baking sheet.

Bake the cookies at 375°F for about 7-8 minutes until the cookies turn golden brown.

Remove the cookies from the oven and allow them to cool for several minutes.

Serve the cookies warm or cold. Enjoy!