

PRALINES & CREAM SUGAR COOKIES

Ingredients

1 tsp Baking Powder

1/2 tsp Salt

1/4 cup Butter

2 cup Sugar

Large Eggs

1 tsp Pralines & Cream Flavor



Directions

- Preheat oven to 350 degrees.
- In medium mixing bowl, combine dry ingredients (flour, baking powder & sea salt).
- In separate bowl whip butter (on medium in mixer) thoroughly for 1 minute.
- Add sugar to butter and beat (on medium in mixer) for 1 minute.
- Add (2) eggs one at a time to butter/sugar mixture (on low in mixer) until incorporated. Add 1 tsp of Pralines & Cream flavor to butter/sugar/egg mixture until evenly distributed.
- Add the dry ingredients (flour, baking powder, sea salt) and mix (on medium in mixer) for 1 minute – scrape down sides of mixing bowl and continue mixing on (medium speed) for 15 seconds until dry mix is fully incorporated. Mix (on high) for 5 additional seconds.
- Using 1oz scoop (or tablespoon), place cookie dough on a parchment lined cookie sheet.
- Flatten cookie slightly with your palm and sprinkle with raw sugar crystals.
- Bake for 10 minutes. After 10 minutes, turn cookie sheet and bake for additional 3 minutes.
- Remove from oven and let cool on cookie sheet for 8 minutes, then transfer to a cooling rack.

ENJOY!