***The Perfect Sugar Cookie Recipe*** *(*Will make A LOT of cookies!)

**Ingredients**

* 6 cups all-purpose flour, sifted
* 1 teaspoon salt
* 2 cups unsalted butter, at room temperature
* 2 cups sugar
* 2 large eggs
* 1 tablespoon pure vanilla extract
* 1/4 teaspoon pure lemon extract

**Instructions**

1. In large bowl, sift together flour and salt. Set aside.
2. In an electric mixer, cream butter and sugar until fluffy and pale.
3. Beat in eggs.
4. Add flour mixture and mix on low speed until thoroughly combined. Add vanilla and lemon extract and blend.
5. Roll dough between two pieces of parchment paper.
6. Preheat your oven to 325° F. Slide your parchment paper and dough onto a board, then place in refrigerator for at least 10 minutes.
7. Remove from fridge, cut out shapes and place on baking sheet.
8. Bake 12-14 minutes, or until edges are golden brown.
9. Let cookies cool, and decorate!

*Adapted from:* [*http://sweetapolita.com/2011/03/steps-to-making-the-perfect-sugar-cookie-and-cookie-pop/*](http://sweetapolita.com/2011/03/steps-to-making-the-perfect-sugar-cookie-and-cookie-pop/)

**Baking and Decorating Cookies**

**Splash 2015**

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