

Amish Sugar Cookies

Makes 4 dozen small cookies

Ingredients:

- ½ cup (113 g) unsalted butter, softened
- ½ cup (120 ml) light olive oil
- ½ cup granulated sugar
- ½ cup powdered sugar
- 1 teaspoon vanilla extract
- 1 egg
- 2 ¼ cup all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon cream of tartar
- ¼ teaspoon salt



Instructions:

1. In the bowl of a stand mixer, cream the butter, oil, and two sugars for 2-3 minutes. Scrape down sides of bowl. Add vanilla and egg. Mix until smooth.
2. In a medium bowl, mix together flour, baking soda, cream of tartar and salt. Add dry ingredients to wet and mix just to combine. Scrape down sides of bowl and mix briefly again. Transfer dough back to the bowl you used for the dry ingredients. Place in the refrigerator while oven is preheating, about 5-10 minutes
3. Preheat oven to 375 F. Line baking sheet with parchment paper. Using a 1 ½ teaspoon cookie scoop, scoop balls of dough onto parchment about 2 inches apart. Bake 8-10 minutes. Let cool on the baking sheet for 2-3 minutes, then transfer to a wire rack to cool completely.

Make-Ahead Tip: Cookie dough can be scooped into balls and frozen on a parchment lined baking sheet. Freeze 2 hours; then transfer to a Ziploc bag and freeze for up to 2 months. To bake from frozen, do not thaw. Bake at 375 F for 10-12 minutes.