



Noreen's Kitchen

Sugar Cookie Master Mix

Ingredients

To Make Mix

12 cups all purpose flour
6 cups granulated sugar
4 tablespoon baking powder
2 tablespoons salt

To make basic sugar cookies:

3 cups mix
1 stick (1/2 cup) softened butter
2 eggs

Step by Step Instructions

Combine dry ingredients together and stir well with a whisk to incorporate fully.

Store in an airtight container, plastic bag or number 10 can with a lid until ready to use.

To Make 2 dozen cookies:

Preheat oven to 350 Degrees.

Blend mix, butter and eggs together by hand or with a mixer until a smooth, thick dough is formed.

Divide dough using a cookie scoop and drop onto a baking sheet lined with parchment paper.

Bake for 10 to 12 minutes or until cookies are just beginning to brown around the edges.

Remove from oven and allow to remain on the baking sheet for 5 minutes then place on a rack to cool completely before storing.

Store cookies in an airtight container in a cool dry place for up to 1 week.

This recipe is also adaptable and we will be sharing other recipes using this mix.

Enjoy!