

# GRANNY MCTUBBIN'S SUPER SECRET COOKIE RECIPE



## DIRECTIONS:

- Beat butter on med-high until smooth (*about 1 min*).
  - Add sugar, then beat on med-high for about 2 mins.
  - Add eggs and vanilla. Beat on high for 1 minute.
  - Whisk flour, salt, & baking powder together and slowly add to wet ingredients. Mix on low until ingredients are fully combined. *Over-mixing will result in a tough cookie.*
- Refrigerate dough at least 2 hours before baking.
- After cutting out cookie shapes, put them back in the fridge for at least 10 minutes before baking. *This helps with maintaining shape.*
- For a softer cookie, bake until the edges **just** start to get golden brown (*usually about 7-9 minutes depending on the oven*).

## INGREDIENTS:

- 4 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 3 sticks butter (room temp)
- 1 1/2 cups granulated sugar
- 2 large eggs (room temp)
- 1 1/2 tbsp vanilla (extract or emulsion)