

# Soft Frosted Sugar Cookies

## Ingredients

### For the Cookies

- All-purpose flour | 300 g | 2 ½ cups
- Cornstarch | 20 g | 2 tbsp
- Baking powder | 7 g | 1 ½ tsp
- Salt | 3 g | ½ tsp
- Unsalted butter, room temp | 170 g | ¾ cup
- Granulated sugar | 150 g | ¾ cup
- 1 Large egg + 1 egg yolk
- Neutral oil | 30 ml | 2 tbsp
- Vanilla extract | 10 ml | 2 tsp

### For the Frosting

- Unsalted butter, room temp | 115 g | ½ cup
- Powdered sugar | 240 g | 2 cups
- Milk or heavy cream | 15–30 ml | 1–2 tbsp
- Vanilla extract | 5 ml | 1 tsp
- Salt | pinch
- Natural coloring or flavor (optional)

## Instructions

1. Whisk flour, cornstarch, baking powder, and salt together in a medium bowl.
2. Beat butter and sugar together until light, fluffy, and pale in color.
3. Mix in the egg, egg yolk, oil, and vanilla until smooth and fully combined.
4. Add the dry ingredients and mix just until a soft dough forms.
5. Cover and refrigerate the dough for 30–45 minutes until slightly firm but still scoopable.
6. Preheat oven to 175°C (350°F) and line baking sheets with parchment paper.
7. Scoop 2 to 2½ tablespoons of dough per cookie, roll into balls, and place on the baking sheet.
8. Gently flatten each dough ball to about ¾ inch thick.
9. Bake for 10–12 minutes until the cookies are set, pale, and lightly golden on the bottom.
10. Let cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.
11. Beat butter for the frosting until creamy and smooth.
12. Mix in powdered sugar, vanilla, salt, and milk or cream until fluffy and spreadable.
13. Spread frosting evenly over cooled cookies and allow it to set before serving.

## Note & Storage

- Chill dough to help cookies stay thick and soft while baking.
- Avoid overmixing the dough to keep the crumb tender and cakey.
- Bake cookies until the tops are set and bottoms are lightly golden to prevent flour taste.
- Adjust frosting thickness by adding small amounts of milk or powdered sugar.
- Store cookies in an airtight container at room temperature for up to 3 days.
- Refrigerate cookies for up to 5 days and bring to room temperature before serving.
- Freeze unfrosted cookies for up to 2 months and frost after thawing.