

- [Lindsay] Hey, I'm Lindsay from Life, Love and Sugar. You're gonna love these cutout sugar cookies for Christmas. I've been making them since I was a kid with my family, and I'm so excited to share them with our boys. I love being able to pick out the different shapes of cookies that you can cut out, and then decorating them. So this year, the boys are too young to cut out their own cookies, but it's fun to get them in their little chairs at the counter, and they can watch what we're doing and play with some of the utensils, put them in their mouth, 'cause everything goes in their mouth these days. This recipe is super simple. There's just a handful of ingredients. They mix together really quickly. You don't have to refrigerate them. And you can just roll 'em right out, cut out the cookies, and bake 'em. To get started making the cookies, you wanna cream your butter and sugar. That's an important part of the process because you're gonna add air to the batter so it rises. Next, you're gonna add an egg and vanilla extract. Plenty of vanilla, because we want tasty flavor in these cookies. And once those are mixed in, we've got flour, salt, and baking powder. The dough will come together and be thick and kinda crumbly. Then it'll form a full ball. Once that's done, go ahead and take out some of the dough and roll it out onto a silicone baking mat. As you're rolling out the cookies, I like to put parchment paper over top of them, rather than having to flour the top of the cookie dough. It makes it really easy to roll them out so they're not sticking and you're not adding extra flour to the cookies that'll dry them out. I personally like doing it on my silicone baking mat, 'cause then once I'm done cutting out the cookies, I can just transfer that right onto my cookie sheet and put 'em straight in the oven. You wanna roll the cookies out to between an eighth and a fourth of an inch thick. If they're too thick, they may spread a little in the oven. If they're too thin, they're gonna be a little dry and firm. As you're using the cookie cutters. If you're going to do it right onto your silicone baking mat, you wanna make sure to leave enough space between the cookies so that when you put them in the oven, they're not gonna end up touching. If you need a little help removing some of the dough from the nooks and crannies, you can use a nice little offset spatula to remove those extra bits. The dough that you pick up, you can just add back to the other dough that's still in your bowl, mix it all together, and make your next batch of cookies. Once you've cut out the cookies, you can transfer them over to your baking sheet and put them in the oven and bake them for anywhere between six and eight minutes. You can keep an eye on them, but you wanna catch 'em right before they start to brown on the edges, unless you like a lightly-browned edge. And then pull 'em out, let 'em cool on the cookie sheet for a few minutes so they firm up, 'cause otherwise, they'll still be a little soft and hard to transfer over. Once they're ready, transfer them over to the cooling rack and let them cool. These cookies are great for parties and cookie exchanges. They also make wonderful gifts. They're so cute, the way they're decorated. These are favorite sugar cookies for the holidays. I hope you enjoy them. Find the full recipe on [lifeloveandsugar.com](http://lifeloveandsugar.com).