



APPLE PIE SUGAR COOKIES

Serving Size: Makes about 2 dozen cookies

INGREDIENTS

2 sticks unsalted butter, softened
½ cup packed brown sugar
½ cup granulated sugar
1 egg
1 tsp LorAnn Oils Super-Strength Apple Pie Flavor
½ tsp LorAnn Oils Vanilla Extract
½ tsp baking powder
3 cups all-purpose flour
Red Royal icing, for decorating



INSTRUCTIONS

1. Preheat oven to 375° F.
2. In a large bowl or stand mixer bowl fitted with the paddle attachment, combine butter, brown sugar, and sugar until light and fluffy, about 3–4 minutes.
3. Add the egg, LorAnn Oils Apple Pie Flavor, LorAnn Oils Vanilla Extract, and baking powder. Beat until well combined.
4. Stir in flour, one cup at time, until just incorporated. Dough should be stiff and no longer sticky. If dough feels sticky, stir in ¼ cup more flour.
5. Gather dough into a ball and roll to ¼-inch thickness between two sheets of parchment or wax paper. Chill dough in refrigerator for at least 30 minutes, or until very firm.
6. Use an apple-shaped cookie cutter to cut dough. Place 1-inch apart onto parchment-lined baking sheets. Bake for 7–10 minutes until baked through, but not browned.
7. Allow cookies to rest on baking sheet for 10 minutes, then move to a rack to cool completely. Cool cookies at least 2 hours before decorating.