



Refrigerator Slice and Bake Sugar Cookies

Make the dough, refrigerate and cut! What an easy way to make delicious sugar cookies!

Yield: 12 large, 18 medium, or 36 small cookies

Ingredients

- 1 bag [Pamela's Sugar Cookie Mix](#)
- 8 tablespoons butter or butter alternative
- 1 egg, large (or egg replacer equivalent to 2 large eggs)

Directions

Soften butter or butter alternative in stand mixer. Add Sugar Cookie Mix and egg or egg replacer, mixing until dough comes together. Form dough into a log. Wrap log in plastic and chill for 30 minutes to 1 hour.

Option 1 -- Sprinkles on the outside: Put sprinkles or sugar crystals in a large, shallow dish. Roll the dough logs in the sprinkles until they are completely coated. Cut log into 1/4" slices and place slices on parchment covered cookie sheet.

Option 2 -- Sprinkles on top: Cut log into 1/4" slices and place slices on parchment covered cookie sheet. Sprinkle the tops of the cookies with sugar crystals or sprinkles.

Bake in pre-heated 350° oven for 8 to 10 minutes. When cookies are cooled, they can also be frosted.