



Roll & Cut Sugar Cookies

Use your favorite cookie cutters to make fun shapes! So easy to make!

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

Ingredients

- 1 (13 oz) bag [Pamela's Sugar Cookie Mix](#)
- 8 tablespoon butter or butter alternative
- 1 egg, large (or equivalent of 2 large eggs with egg replacer)

Directions

Pre-heat oven to 350°. Soften butter in stand mixer, then add dry mix and egg, mixing until dough comes together. Roll out dough between 2 pieces of parchment paper or plastic wrap. Cut out cookies using cookie cutters or free form with a knife. If using parchment paper, you can simply cut out the cookies right on the parchment paper, remove the excess dough from around the cookies and bake the cookies on the parchment paper on a cookie sheet.

Bake for 8 to 12 minutes until edges just start to brown. If dough becomes warm or sticky, wrap in plastic and refrigerate for 30 minutes to an hour.

OPTIONAL: Sprinkle with sugar crystals, sprinkles, or for Snickerdoodles with cinnamon before baking. Or when cooled, decorate with frosting or Royal Icing.

Refrigerator Cookies: Form dough into a log. Wrap in plastic and chill for 30 minutes to 1 hour. Cut log into 1/4" slices and bake in pre-heated 350° oven for 8 to 10 minutes.

Chocolate Chip Sugar Cookies: add 1/2 cup mini gluten-free chocolate chips to dough when mixing. Follow preparation and baking directions for the Roll & Cut Sugar Cookies.

Cranberries & Orange Zest Cookies: add 1 tsp orange zest and 1/2 cup dried cranberries to dough when mixing. Follow preparation and baking directions for the Roll & Cut Sugar Cookies.

Lemon Zest Sugar Cookies: add 2 tsp lemon zest to dough when mixing. Follow preparation and baking directions for the Roll & Cut Sugar Cookies. Optional: sprinkle cookies with large sugar crystals or lightly press pine nuts into top of cookies before baking.

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