



Soft Frosted Sugar Cookies

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An easy recipe for soft frosted sugar cookies!

Course Dessert
Cuisine American
Prep Time 15 minutes

Cook Time 8 minutes
Total Time 23 minutes
Servings 16 cookies
Calories 280kcal
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Ingredients

Sugar Cookie Bases

- ½ cup (113 g) [unsalted butter](#) softened
- 1 cup (200 g) sugar
- ⅓ cup (80 g) sour cream
- 1 large egg + 1 egg yolk
- 1 teaspoon [vanilla extract](#)
- 3 cups (375 g) [all-purpose flour](#)
- ¾ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt

Frosting

- ½ cup (113 g) [unsalted butter](#)
- 1 cup (125 g) powdered sugar
- 1 teaspoon [vanilla extract](#)
- ¼ teaspoon salt
- food coloring optional
- sprinkles, for decorating optional

Instructions

1. Preheat oven to 375F (190C) and line cookie sheets with parchment paper. Set aside.
2. Combine butter and sugar in large bowl and beat with electric mixer until light and fluffy. Add sour cream, stir well.
½ cup unsalted butter, 1 cup sugar, ⅓ cup sour cream
3. Add egg, egg yolk, and vanilla extract. Stir well.
1 large egg + 1 egg yolk, 1 teaspoon vanilla extract

4. In a separate, medium-sized bowl, whisk together flour, baking powder, baking soda, and salt.

3 cups all-purpose flour, $\frac{3}{4}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon baking soda,
 $\frac{1}{2}$ teaspoon salt

5. Gradually stir dry ingredients into wet until well-combined.

6. Roll dough into 1 $\frac{1}{2}$ Tablespoon-sized ball and place on prepared cookie sheet. Use your fingers to gently flatten (if dough sticks to your fingers, wet them first)

7. Bake on 375F for 6-8 minutes. If cookies puff while cooking, use the clean bottom of a glass to gently re-flatten. Allow cookies to cool while you prepare your frosting.

Frosting

1. Place butter in a medium-sized bowl and beat until creamy. Gradually add powdered sugar until combined. Stir in vanilla extract and salt.

$\frac{1}{2}$ cup unsalted butter, 1 cup powdered sugar, 1 teaspoon vanilla extract, $\frac{1}{4}$ teaspoon salt

2. Add food coloring and stir until even in color.

food coloring

3. Use a spatula to spread frosting evenly over cooled cookies. Decorate with sprinkles.

Store cookies in airtight container.

sprinkles, for decorating

Nutrition

Serving: 1 frosted sugar cookie | Calories: 280kcal | Carbohydrates: 38g | Protein: 3g | Fat: 13g |

Saturated Fat: 8g | Trans Fat: 1g | Cholesterol: 45mg | Sodium: 137mg | Potassium: 60mg | Fiber:

1g | Sugar: 20g | Vitamin A: 401IU | Vitamin C: 1mg | Calcium: 22mg | Iron: 1mg

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