

Ultimate Fluffy Sugar Cookies

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

INGREDIENTS (FOR THE COOKIES):

- 1 cup unsalted, room temperature butter (2 sticks total)
- 3/4 cup vegetable oil
- 3/4 cup powdered sugar
- 1 1/4 cups granulated sugar
- 1/2 tsp. cream of tartar
- 1/2 tsp. baking soda
- Pinch of kosher salt
- 2 large eggs
- 2 tbsp. sour cream
- 2 tsp. vanilla extract
- 5 1/2 cups unbleached all-purpose flour
- 1/4 cup granulated sugar (for pressing the cookies prior to baking)



*Note: You can switch up the flavor by doing 1/2 vanilla extract and 1/2 almond.

INGREDIENTS (FOR THE FROSTING):

- 2 sticks unsalted, room temperature butter
- 4 cups powdered sugar
- 2 tsp. vanilla extract
- 1 tbsp. heavy cream

METHOD (FOR THE COOKIES):

1. Pre-heat the oven to 350°F. Line two baking sheets with parchment paper.
2. Using a handheld mixer, mix the butter, vegetable oil, powdered sugar and granulated sugar together in a large bowl for 3-5 minutes until the mixture is light and fluffy.
3. Add the cream of tartar, baking soda and salt. Mix together, just slightly, until incorporated.
4. Next, add in the eggs, sour cream and vanilla extract. Mix for a minute. Now, add the flour, a few cups at a time, mixing in between until all flour is absorbed.
5. Mix until all ingredients are fully incorporated (about 3 minutes). The batter will be light and fluffy.
6. Using a large cookie scoop, roll the dough together into balls. Place each ball a few inches apart on the baking sheet as the cookies will spread as they bake. (6 balls per baking sheet works great!)
7. Take a glass, and dip the bottom in sugar. Press each cookie ball down into a flat disc, approximately 1/4" to 1/2". The edges will crinkle and that is absolutely perfect!
8. Bake for 10-12 minutes just until the cookies set. Do not let the edges become golden as that is a sign that they are over baked. Let the cookies cool on the baking sheet for 3 minutes to allow them to set.
9. Place on a cooling rack until completely cool and ready to frost!

METHOD (FOR FROSTING):

1. With a handheld mixer, mix together the butter and vanilla until fluffy (about 3 minutes).
2. Add in the powdered sugar and mix for an additional 5 minutes, adding the heavy cream half way through. Your frosting should be fluffy and delicious!
3. Feel free to add food coloring to customize your frosting if you would like. Add the food coloring after mixing in the powdered sugar thoroughly, then proceed to whip it up until the color is evenly distributed.