

Fruity Sugar Cookies

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

Ingredients

For the Cookies

- 2 sticks unsalted butter, at room temperature
- 1 1/4 cup sugar
- 3/4 cup powdered sugar
- 3 eggs, at room temperature
- 3/4 cup vegetable oil
- 2 tsp. vanilla extract
- 1 tsp. cream of tartar
- 1 tsp. kosher salt
- 5 1/2 cup unbleached, all-purpose flour

For the Frosting and Toppings

- 1 stick unsalted butter, at room temperature
- 4 oz. cream cheese, at room temperature
- 1 1/2 tsp. vanilla extract
- 3-4 cups powdered sugar
- Blueberries, Raspberries or fruit of your choice

Instructions

For the Cookies

1. Preheat oven to 350°F.
2. Line two baking sheets with parchment paper.
3. In a large bowl with a handheld mixer, combine butter and sugars until light and fluffy, about 3 minutes.
4. Add eggs, oil and vanilla to the bowl and continue to mix until everything is incorporated.
5. Add flour, cream of tartar and salt and mix together until fully incorporated.
6. Using your hands, scoop out a large golf ball-sized piece of dough and roll into a ball. Place onto the baking sheet
7. Using the bottom of a drinking glass, press down on each of the cookie balls to flatten to 1/4-inch thickness. The edges will appear crinkled and that is just right!
8. Bake for 10-16 minutes, depending on size of cookie. Bottoms should be just golden. Let cool on a wire rack before frosting.

For the Frosting and Toppings

1. In a large bowl with a handheld mixer, whip together the butter, cream cheese and vanilla until light and fluffy.
2. Add the powdered sugar, one cup at a time until smooth and creamy.
3. If your frosting is too thick, add a Tbsp. of milk to thin it out. You want it to be spreadable.
4. Frost each sugar cookie and then top with fresh fruit like blueberries and raspberries.

Note: Strawberries will likely bleed once paired with the sugary frosting, so if you choose strawberries, serve within a few hours to maintain appearance.

