

# Basic Sugar Cookie Dough

2 1/2 cups flour (plus more for rolling out cookies)

1/4 tsp baking soda

1/4 tsp kosher salt

2 sticks room temp butter

3/4 cup sugar

1 egg

1 tsp vanilla

Whisk together flour, baking soda & salt. Beat together butter & sugar until smooth. Add egg and beat until fluffy. Add vanilla and beat until mixed. Gradually, add dry mixture until just incorporated. Shape dough into a disc, wrap in plastic, chill for at least 1 hour before shaping.

Bake at 350 degrees until slightly browned.