

Soft and Chewy Sugar Cookies

By **Samantha Seneviratne**

Updated Sept. 26, 2024



Rachel Vanni for The New York Times. Food Stylist: Samantha Seneviratne.

Total Time	35 minutes
Prep Time	10 minutes
Cook Time	25 minutes
Rating	★★★★★ (858)

For perfectly tender, highly addictive sugar cookies, use the most flavorful salted butter that you can find and good quality vanilla extract. For the freshest, most delicious cookies, only bake as many cookies as you plan on eating in a day. To store extra dough, scoop it and roll it into balls and store them in an airtight container in the freezer. Bake them from frozen, rolling in sugar just beforehand.

INGREDIENTS

Yield: About 18 cookies

- 2 cups/256 grams all-purpose flour, spooned and leveled
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon kosher salt (such as Diamond Crystal)
- 12 tablespoons/170 grams salted butter ($1\frac{1}{2}$ sticks), at room temperature
- 1 cup/200 grams plus 2 tablespoons sugar
- 1 large egg, at room temperature
- 1 large egg yolk, at room temperature
- 1 tablespoon pure vanilla extract



Get new recipes, easy dinner ideas and smart kitchen tips.

Sign up for the Cooking Newsletter

Opt out or [contact us](#) anytime. See our [Privacy Policy](#).

PREPARATION

Step 1

Heat the oven to 350 degrees. In a medium bowl, whisk together the flour, baking soda and salt.

Step 2

In the bowl of an electric mixer, beat together the butter and 1 cup sugar until fluffy, about 2 minutes, scraping down the sides as necessary. Beat in the egg and egg yolk until creamy, then add the

vanilla, again scraping down the sides of the bowl. Add the flour mixture to the butter mixture and beat on low until just combined.

Step 3

In a small bowl, place the remaining 2 tablespoons sugar. Roll the dough into golf-ball-size balls (about 2 tablespoons each), then roll each one in the sugar.

Step 4

Transfer the dough to parchment-lined baking sheets, at least 3 inches apart. Bake the cookies until just set and dry in the center, 10 to 12 minutes. Do not overbake. Transfer each sheet to a rack to cool for a few minutes, then transfer the cookies to racks to cool completely.

Private Notes

Leave a Private Comment on this recipe and see it here.