# Sugar Cookies

## Ingredients

* 2 ¾ cups all-purpose flour
* 1 teaspoon baking soda
* ½ teaspoon baking powder
* 1 cup butter, softened
* 1 ½ cups white sugar
* 1 egg
* 1 teaspoon vanilla extract

## Directions

1. Preheat the oven to 375 degrees F (190 degrees C).
2. Stir flour, baking soda, and baking powder together in a small bowl.
3. Beat sugar and butter together in a large bowl with an electric mixer until smooth. Beat in egg and vanilla. Gradually blend in flour mixture. Roll dough into walnut-sized balls and place 2 inches apart onto ungreased baking sheets.
4. Bake in the preheated oven until edges are golden, 8 to 10 minutes. Cool on the baking sheets briefly before removing to a wire rack to cool completely.

4 dozen cookies