

Raspberry Buttercream Sugar Cookies

Poetry & Pies

prep time: 25-30 minutes (includes making buttercream)

chill time: 1 hour (optional)

bake time: 8-10 minutes

total time: 1 hour, 40 minutes

servings: 36-48



Ingredients

- 2 ¾ cups (374g) flour, spooned then leveled
- 1 teaspoon (4g) baking powder
- ½ teaspoon (3g) sea salt
- 1 cup (227g) unsalted butter*, room temperature
- 1 ½ cups (300g) granulated sugar
- 1 egg and 1 egg yolk, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)
- one batch of [sturdy raspberry buttercream](#) (makes a little extra)

Instructions

1. Preheat oven to 325F/165C (350F/175C if at high altitude). Line a [baking sheet](#) with [parchment](#) or a [silicone mat](#). Note: If you plan to chill the dough (recommended but not required), you can preheat the oven when ready to roll, cut, and bake the cookies.
2. Whisk flour, baking powder, and salt in a medium bowl. Set aside.
3. In a stand mixer fitted with the paddle attachment (or with a hand mixer), beat butter and sugar on high until light and fluffy, about 3-5 minutes. Scrape bowl at least twice during this time.

4. Add the egg and egg yolk and beat on medium until well combined, about 30 seconds. Add vanilla and beat on medium until well blended.
5. Add flour and mix on lowest setting just until it all comes together.
6. Optionally, you can chill it at this point. Form into two discs and wrap in plastic wrap. Refrigerate 1 hour or up to 3 days.
7. When ready to bake, preheat oven (if not done already—see step 1).
8. Sprinkle a rolling mat with flour. If you did not chill the dough, scoop about half of it onto the floured mat and sprinkle the top with flour. Roll cookies gently, rotating after each pass to ensure even rolling. If able, you can also flip the disc, but this can sometimes make it split. Roll to about $\frac{1}{4}$ to $\frac{1}{3}$ inch thick (no thinner than $\frac{1}{4}$ inch or it will be too dry).
9. Cut out into desired shapes (I used [two sizes of hearts](#)). Move cut cookies to your prepared cookie sheet. Take remaining dough scraps, form it back into a ball, and roll out again. Continue rolling and cutting until all dough has been used. If it becomes difficult to work with the scraps, you can throw them in the fridge for a few minutes.
10. Bake 8-10 minutes, until the cookies are matte in appearance on top and you start to see a bit of light golden on the edge of one or two outer cookies.
11. Let cookies cool on the pan 5-10 minutes, then remove to a wire rack to cool completely.
12. Make the buttercream. If you didn't make the buttercream ahead of time, make it while the cookies cool so it's ready to use when they're done. If you did make it ahead of time, be sure to let it come to room temperature on the counter (usually 2-3 hours).
13. Decorate completely cooled cookies as desired.

Enjoy!

**I highly recommend European style butter! It has less water and makes a richer dessert. If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*