

A top-down view of a baking workspace. In the center, three round sugar cookies are decorated with white frosting, pink and green icing stripes, and small yellow and green icing flowers. To the left, two piping bags are visible: one with pink frosting and a silver nozzle, and another with green frosting and a silver nozzle. In the top left, a cardboard egg carton holds several white eggs, with green grass-like decorations. To the right, a white plastic egg-shaped cookie cutter sits on a light-colored tiled surface. In the bottom right, a blue plastic egg-shaped cookie cutter is also visible. The overall scene is bright and festive, suggesting an Easter-themed baking activity.

**EGGLESS  
SUGAR COOKIE RECIPE**

# EGGLESS SUGAR COOKIES

## ... NO YOLK

### INGREDIENTS:

- 1 cup salted butter softened
- 1/2 cup sugar
- 1 1/2 tsp almond or vanilla extract
- 3 cups flour
- 5 tbsp milk (as needed)

### DIRECTIONS:

Whisk butter, sugar and flavoring in a mixing bowl until light and fluffy. Mix in flour. If dough does not form a ball that stays together, too crumbly, add a tablespoon of milk or two and press into a ball. Refrigerate covered with plastic wrap for 30 minutes. Take out of refrigerator and roll out 1/2 the dough to 1/4" thick (or your preferred thickness) on R&M silicone baking mat or parchment. Move cut cookies to parchment lined baking sheet. Bake at 350 degrees for 10-12 minutes or until edges are slightly golden. Cool and decorate! Royal icing works great for decorating cookies.



Prep time: 10 min

Cook time: 10-12 minutes

Total Time: 1 hr.

Yields Approx. 16 Cookies



## EASY COOKIES THAT HOLD THEIR SHAPE!

[SHOP SPRING COOKIE CUTTERS](#)