

Vanilla Yogurt Sugar Cookies

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Don't let the heart shape of these Vanilla Yogurt Sugar cookies fool you into thinking they are only for Valentines Day. These sugar cookies are my go to recipe when ever am making cutout cookies, the only thing that changes are the shape and flavoring.

Use this recipe to make Saint Patrick's Day Shamrock cookies sprinkle with some green sprinkles and you have the prefect recipe for any Holiday cutout cookie

The dough in this recipe is easy to roll out, the cookies are crisp on the outside and chewy on the inside full of delicious buttery flavoring, that make this recipe a winner!!!!

3 Tips When Making Vanilla Yogurt Sugar Cookies

The first tip when you make these Vanilla Yogurt Sugar cookies is, the dough needs to be refrigerated and sit at room temperature for 10 minutes for easy rolling.

Two don't overmix the dough once the flour is mixed in, overmixing at this point produces tough cookies.

And 3 use the right size cookie sheet, this allows for even air flow and even baking.

One more thing if you make this cookies please leave me a comment., and please don't forget to tag me on Instagram with your creations. I love hearing from you it's my favorite part!!!!

Ingredients

- 1 stick butter at room temperature
- 3/4 cup sugar
- 1 egg
- 1/2 cup plain Greek yogurt
- 2 1/2 cups flour
- 1 tsp baking powder
- 1/2 tsp. baking soda
- 2 Tbs. vanilla
- **FOR THE ROYAL ICING Ingredients**
- 3 egg whites
- 3 cups powdered sugar
- 1 tsp. vanilla
- Red food coloring
- Desired sprinkles for decorations

Instructions

1. Preheat oven to 375
2. Cream the butter and sugar together until light
3. Add the yogurt, egg and vanilla mix until well blended
4. Mix the baking powder and baking soda together
5. Slowly mix the flour mixture with the liquid ingredients
6. Mix just until all ingredients are well incorporated
7. Gather dough into 2 balls flatten into disks, wrap in saran wrap and chill for 2 hours or overnight
8. Take out one disk at a time let sit for a few minutes at room temperature
9. On a lightly floured board roll dough out to 1/4 inch thickness, cut out into different shape hearts
10. Bake for 8 to 10 minutes
11. Cool completely before frosting with royal icing
12. INSTRUCTIONS FOR THE ROYAL ICING
13. In an non reactive bowl on high speed beat the egg

whites until frothy, add the vanilla then slowly add the powdered sugar will mixing on medium speed

14. Divide into 3 bowls leave 1 white 1 add 1 drop of red food coloring for a pink shade. In the third bowl add enough red food coloring to get a deep red shade. Decorate with sprinkles while still wet or let dry completely to add a top coat of royal icing using a tooth pick to draw patterns in different shades.