

Big Soft Sugar Cookies

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Do you like the frosted cookies you get from a bakery? Then you'll LOVE these Big Soft Sugar Cookies! Light and puffy sugar cookies are topped with a thick layer of frosting and your favorite sprinkles. These will quickly become a family favorite! If you can't find International Delight Frosted Cookie coffee creamer, you can substitute another flavor of creamer, or an equal amount of milk or whipping cream.



 **SERVINGS:** 20 cookies



PREP TIME

30 mins

COOK TIME

18 mins

TOTAL TIME

48 mins

INGREDIENTS

FOR THE COOKIES:

- 12.5 oz all-purpose flour, (2 $\frac{3}{4}$ cups)
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 6 oz unsalted butter, at room temperature
- 7 oz granulated sugar, (1 cup)
- 1 egg, at room temperature
- 2 tsp vanilla extract
- 2 oz sour cream, at room temperature (1/4 cup)
- 2 fl oz International Delight Frosted Cookie Coffee Creamer, (1/4 cup)

FOR THE FROSTING:

- 4 oz unsalted butter, at room temperature
- 12 oz powdered sugar, (3 cups)
- 3-4 TBSP International Delight Frosted Cookie Coffee Creamer
- $\frac{1}{2}$ tsp vanilla extract
- $\frac{1}{4}$ tsp salt

INSTRUCTIONS

TO MAKE THE COOKIES:

1. Preheat the oven to 350 F. Line two baking sheets with parchment paper.
2. In a medium bowl, whisk or sift together the flour, baking soda, and salt. Set aside for now.
3. In the bowl of a large stand mixer fitted with a paddle attachment, combine the butter and sugar. Beat on medium speed for 1-2 minutes, until light and fluffy.
4. Add the egg, vanilla, sour cream, and International Delight Frosted Cookie Coffee Creamer, and mix until well combined.
5. Finally, turn the mixer off and add the flour mixture. Mix on low speed until almost combined and just a few streaks of flour remain. Stop the mixer and finish mixing by hand, being sure to scrape the bottom and sides of the bowl well with a rubber spatula.
6. Scoop the dough out into 3-4 TBSP scoops onto the baking sheets—you should get about 20 cookies from this recipe. Bake at 350 F for 16-18 minutes, until the cookies are puffed and just starting to take on color around the edges. The tops should still remain virtually colorless.
7. Let the cookies cool completely before frosting.

TO MAKE THE FROSTING AND DECORATE:

1. Beat the butter with an electric mixer on medium speed for about 1 minute, until creamy and light in color. Add the powdered sugar, 3 TBSP of creamer, vanilla, and salt, and mix well, until light and fluffy. If the frosting is too stiff for your liking, slowly stream in the remaining spoonful of creamer, a bit at a time, until you get a texture you like.
2. Put a generous dollop of frosting on top of each cookie, and spread it around evenly over the top. Finish with a big pinch of sprinkles or other decorations.
3. For the best taste and texture, store in an airtight container, and enjoy within 2-3 days. The cookies and frosting can both be made in advance, and the cookies can be stored in the freezer for up to 2 months, while the frosting can be frozen for 2 months or refrigerated for 2 weeks. Make sure to store it with plastic pressed tightly to the top so it doesn't form a crust. Allow it to come to room temperature and re-whip before using.



MEASURING TIPS

Our recipes are developed using weight measurements, and we highly recommend using a kitchen scale for baking whenever possible. However, if you prefer to use cups, volume measurements are provided as well. PLEASE NOTE: the adage "8 oz = 1 cup" is NOT true when speaking about weight, so don't be concerned if the measurements don't fit this formula.

recipe found on: <https://www.sugarhero.com/big-soft-sugar-cookies/>

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