

# Chewy Sugar Cookies

Best sugar cookie recipe I've found - Steve

Makes 2 dozen cookies

## *Ingredients:*

<i>2¼ cups (11¼ ounces) all-purpose flour</i>	<i>2 ounces cream cheese, cut into 8 pieces</i>
<i>1 teaspoon baking powder</i>	<i>6 tablespoons unsalted butter, melted</i>
<i>½ teaspoon baking soda</i>	<i>⅓ cup vegetable oil</i>
<i>½ teaspoon salt</i>	<i>1 large egg</i>
<i>1½ cups (10½ ounces) sugar, plus ⅓ cup for rolling</i>	<i>1 tablespoon milk</i>
	<i>2 teaspoons vanilla extract</i>

1. Adjust oven rack to a middle position and heat oven to 350°.
2. Line 2 rimmed baking sheets with parchment paper
3. In a medium bowl whisk flour, baking powder, baking soda, and salt together and set aside
4. Place 1½ cups sugar and cream cheese in a large bowl
5. Place remaining ⅓ cup sugar in shallow dish and set aside
6. Pour melted butter over sugar and cream cheese and whisk to combine (some small lumps of cream cheese will remain, but will smooth out later)
7. Whisk in oil until incorporated
8. Add egg, milk, and vanilla and whisk until smooth
9. Add flour mixture and mix with rubber spatula until soft homogeneous dough forms
10. Divide dough into 24 equal pieces (about 2 tablespoons each or use 2-tablespoon scoop)
11. Working a dozen at a time, roll dough into balls and then roll in reserved sugar to coat and then place on prepared sheet (12 per sheet)
12. Using bottom of a drinking glass, flatten balls into 2-inch-diameter balls
13. Sprinkle tops of cookies evenly with 4 teaspoons of sugar (2 teaspoons per sheet) from the shallow bowl and discard remaining sugar
14. Bake cookies one sheet at a time until edges are set and just beginning to brown (11-13 minutes) rotating sheet after 6 minutes
15. Let cookies cool on sheet for 5 minutes and then transfer to wire rack