

Soft Frosted Sugar (Lofthouse) Cookies

Makes 24 large cookies

For the cookies:

4 1/2 cups all purpose flour
4 1/2 teaspoons baking powder
3/4 teaspoon salt
1 1/2 cups butter, room temperature
1 1/2 cups sugar
3 eggs
2 tablespoons vanilla

For the frosting:

5 cups powdered sugar, sifted
1/3 cup (5 1/3 tablespoons) butter, melted
1 tablespoon vanilla
7-8 tablespoons milk
Food coloring and sprinkles (optional)



To make the cookies, in the bowl of an electric mixer, beat together the butter and sugar on medium-high speed until soft and fluffy. Add the eggs, one at a time, scraping down the sides of the bowl as needed. Add in the vanilla extract, salt, and baking powder until combined. Add in the flour, one cup at a time, until incorporated. When everything is mixed together, cover the dough and chill for one hour.

Preheat your oven to 350 degrees. Line baking sheets with parchment paper or a silicone baking mat. Take a scant 1/4 cup of cookie dough and roll into a ball. Place the ball on the prepared sheet and press down slightly. Place the balls about 2-3 inches apart from each other. Bake for 10-12 minutes or until set. Do not overbake or they won't stay soft. You want the edges to be barely brown if at all. Let rest on the baking sheets for three minutes and then remove to a flat surface to cool.

To make the frosting, combine the powdered sugar, melted butter, and vanilla. Add the milk one tablespoon at a time until the frosting is the consistency you like. Frost the cookies using the back of a spoon or an offset spatula and add the sprinkles if using. Store in an airtight container.

Source: [Annie's Eats](#), who adapted it from [Hostess with the Mostess](#)

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