How To Make Sugar Cookies

**For cookies:**

1/2 stick (4 tablespoons) unsalted butter at room temperature

1 large egg yolk

 1/2 teaspoon vanilla

# For glaze:

# 1 1/2 cups powdered sugar

# 1 - 2 tablespoons milk or water

# Instructions:

1. Pre-heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Carefully remove the bags of sugar and sprinkles from the jar; place the sugar into your mixer bowl.
2. Add the butter to the mixer bowl and beat till light and fluffy. Add the egg yolk and vanilla and beat again. Add the flour mixture and beat till just combined. Roll out dough between 2 pieces of waxed or parchment paper, about 1/8” – 1/4" thick. Use your cookie cutter to cut out shapes. Gather scraps, re-roll and cut out more shapes. Place on your cookie sheets (about 1” apart) and freeze for 10 minutes. Bake cookies 8 – 10 minutes, or till golden brown around the edges. Transfer to a wire rack set over a piece of foil or parchment paper; cool completely.
3. Make the glaze by whisking the powdered sugar and water together, adding more of each ingredient if necessary, till glaze is thick yet pourable.
4. Dip the top of each cookie in the glaze, allowing any excess to drip off. Return to rack and top with sprinkles. Let set completely before serving.