

# FAQ

## HOW TO MAKE SUGAR COOKIE DOUGH

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### SUGAR COOKIES

Sugar cookies are a wonderful way to celebrate birthdays, holidays, weddings and all occasion.

They're not hard to make, but you may want a few tips to help you create beautifully baked, perfectly shaped, cookies with a nice flat surface. We need cookies that didn't spread as they baked. These tips will help you achieve delicious perfectly shaped sugar cookies for decorating.

I know you'll find a few helpful tips in this FAQ Printable I've made just for you. If you have a questions just ask. I'm happy to help any way I can.

### BAKING POWDER

When I first started baking I had an issue with baking powder. It made my cookies spread to almost twice the size of the cutter that was used.

Remember when I said I'm a heavy-handed scooper of flour? I guess I have an issue with teaspoons as well. I decided to cut the amount in my recipe in half and it worked. Sometimes I don't use baking powder at all and that works as well.

If you need a recipe try my [Sugar Cookie Recipe](#). It only calls for 1/2 teaspoon of baking powder because I already cut the amount in half for you. See if that helps keep you cookies stay closer to the size of the cookie cutter you used to cut them out.

### DON'T OVER MIX YOUR COOKIE DOUGH

Don't over mix your cookie dough when you make it. Cream the butter and sugar for a couple of minutes and then add the rest of the ingredients.

Over mixing the dough will add air into it and cause the dough to collapse and get air bubbles when it bakes. Just mix the dough as long as you need to get the ingredients mixed.

By the way, did you know I named my [KitchenAid Stand Mixer](#) Arnold because he beats everything up for me? Just thought you'd want to know! LOL





## THE AMOUNT OF FLOUR

The amount of flour you add to your cookie dough when you're making it will determine how your cookies turn out. It's easy to add too much flour if you're a heavy-handed scooper like me. A great way to handle this is by using a [food scale](#) because it will help you use the correct amount of flour and sugar. We'll talk more about this later because this is one tool I truly need as a baker. I measure my flour, sugar, and powdered sugar and it really helps me get the results I'm looking for! If you'd like a Flour and Sugar Weight Chart I happen to have one right here just for you!



## BAKING POWDER

If you sprinkle a lot of flour on the surface where you roll out your cookie dough, the dough will pick up that flour and it can cause your cookies to become dry and crumbly. That's why I love using the [Flexible Plastic Cutting Board Mats](#) because they don't require a lot of flour.



## WHAT TEMPERATURE IS YOUR OVEN REALLY?

Is your oven temperature correct? If your cookies spread in the oven it may mean your oven is too cool. This will cause the butter in your cookies to melt instead of letting your cookies bake the way they should.

An inexpensive oven [thermometer](#) can help you know what the exact temperature of your oven is. One baker told me her oven was twenty-five degrees cooler than she set temperature. Once she adjusted the heat she learned how to bake perfectly shaped sugar cookies. I never imagined an oven would be that many degrees off, and the thermometer helped her realize that.





## ROOM TEMPERATURE OR COLD BAKING SHEETS

Be sure your [baking sheets](#) are not warm because your dough will start cooking immediately. Keep your baking sheets room temperature or out of the freezer. We'll talk more about that in a minute.



## PARCHMENT PAPER OR SILPATS

Speaking of baking sheets don't grease them. Grease will tell your cookies it's okay to spread all over the pan! Guess what cookies? It's not okay to spread all over the pan! Use parchment paper or a [Silpat](#) while baking.



## HOW MANY TIMES CAN I RE-ROLL MY COOKIE DOUGH?

Once you cut out your cookie shapes you can re-roll your cookie dough. I don't roll mine over three times because the more you work your dough, the more it will spread when you bake it. I made a post on [How Many Times Can You Re-Roll Your Cookie Dough](#) if you'd like to see check it out.



## WHY IS MY DOUGH STICKY?



Help! My Cookie Dough is Sticky!

I can think of two things that can cause cookie dough to be sticky. Let's talk about them for a minute.

Your cookie dough is too warm. Place it in the fridge for a few minutes and then try rolling it out.

I think the amount of flour that was added might be off. This is why a [food scale](#) is very important to me. Ever since I bought my scale my cookie dough is perfect. So is my royal icing because I weigh my powdered sugar every single time I make it. It's not a big investment but a big deal to the way my cookies turn out.



## BAKE COLD COOKIE DOUGH

Another thing I do with my cookies is to place the cutout cookie dough in the freezer before I bake the cookies.

I don't set a time or anything to bake them but the time is usually anywhere from five to fifteen minutes. Chilling the dough really helps my cookies hold their shape while they bake.

## UGH! MY DOUGH IS STICKY!



Your dough may be too warm. This is another reason to put the butter on the counter one hour before you make your cookie dough. The dough won't be sticky as you're trying to roll it out. If it's sticky place it in the refrigerator for about ten minutes and then roll it out. Hopefully, that'll work.

If the butter is too cold it won't mix well because your cookies will be denser, and they probably won't spread enough when they bake. Cool butter will work but cold butter won't make pretty cookies.

Another thing that works for me is chilling my cookie dough before I bake it. Baking chilled cookie dough helps the cookies hold their shape.



## **Here's how my process works and you'll probably understand after you watch the video:**

Now it's time to watch the video and you'll understand the process below a little better. It'll help explain how I roll my cookie dough and how I make it nice and cold before I cut out my shapes and before I bake it. You'll also see how to make the top of the cookies nice and flat once you remove them from the oven. Enjoy the video and let me know if you have any questions!

- Make your cookie dough and divide it into two or three dough balls.
- Place it on two Flexible Cutting Mats.
- Cover it with plastic wrap and roll it out.
- Chill on the mat in the freezer for 10-15 minutes
- Take it out and remove the plastic wrap from the top and lay it back on the surface of the dough.
- Flip the mat over and carefully remove the Flexible Cutting Mat from the back of the dough.
- Lay the mat back on the dough and turn it right side up with the dough on top.
- Remove the plastic wrap and cut out your cookie shapes. If your dough is frozen (sometimes things happen and we leave the dough in the freezer a little longer than we planned) let it warm up slightly because if you cut frozen dough it will form a crack and break. Or when you try to remove it from the cutter it could break. So you don't want frozen dough, you just want it chilled so it will cut well.
- As I mentioned before, place the cookie shapes on a baking sheet that's lined with parchment paper or a Silpat. Since the dough is so cold you won't mess up the shape of your cookies by picking them up and placing them on the baking sheet.
- Once you get a baking sheet full (be sure to spread them out a little because they'll rise and spread a little as they're supposed to do) place the baking sheet back in the freezer for 5-10 minutes to get the cookies really cold.
- Then bake at 375 degrees for about 8 minutes. Your baking time might be a little different than mine so watch your cookies the first few times you bake to find out how long you should bake them.
- When you remove them from the oven and they're nice and hot, use the fondant smoother to flatten the tops. Be careful and don't push down hard because they could stick the fondant smoother and move as you move your hand, Gently press the surface and watch the magic happen. Nice flat beautifully shaped sugar cookies. Let them cool completely before you decorate them.

I'll also make a post and listed these steps in an FAQ under Bearfoot Basics. It has a PDF you can print out and hang on the fridge. You may not use all the steps but like I said before, maybe there's a step or two that will help your cookies hold their shape as they bake.

Please let me know if you have any questions because others may have the same questions and we want to answer them all so we'll all have happy cookies.

