

Zucchini Bread Recipes

Valentine Sugar Cookies – Classic Sweet Treat

20 min Prep time	**12 min** Cook time	**32 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 3/4 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 1 large egg, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp pink sanding sugar, plus more for topping

Instructions

1. In a bowl, whisk together flour, baking powder, and salt; set aside.



2. Using a mixer, cream the softened butter and sugar until pale and fluffy, about 3-4 minutes.



3. Add the egg, vanilla, and lemon zest; beat until just combined.



4. Gradually mix in the dry ingredients on low speed, stopping once incorporated.



5 Fold in 1 tbsp pink sanding sugar gently, then form the dough into a disc, wrap, and chill for 30 minutes.



6 Preheat oven to 350°F (175°C). Roll out chilled dough to 1/4-inch thickness, cut heart shapes, place on parchment, brush lightly with melted butter, sprinkle extra pink sugar, and bake 8-10 minutes until edges are just set.



Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a softer edge, reduce baking time by a minute.
- Oops—if the dough sticks, dust the surface with a little extra flour.
- For an extra sparkle, drizzle a thin glaze of melted white chocolate after cooling.