

California Olive Oil Sugar Cookies

makes 2 dozen cookies

Ingredients:

1/2 cup [Gils Gourmet Extra Virgin Olive Oil](#)
1/2 cup granulated sugar
1/2 cup powdered sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 cups all purpose flour (plus additional flour for dusting)
1/4 teaspoon baking soda
1/4 teaspoon [San Fran Sea Salt](#)

Instructions:

Place olive oil, granulated sugar, powdered sugar, eggs and vanilla extract in the bowl of a stand mixer fitted with the paddle attachment. Beat until smooth and combined. Add flour, baking soda and salt to the bowl, mix on a lower speed until combined and dough forms. Cover dough in plastic wrap and refrigerate for 2 hours (or up to overnight).

Preheat oven to 350°F. Line two large baking sheet pans with parchment paper.

Quarter dough and, working with one quarter at a time, roll dough out into a thin sheet on a lightly floured surface. Cut into shapes using your favorite cookie cutters and place on the prepared baking sheets about 1 to 1 1/2 inches apart.

Bake for 10-12 minutes (less cooking time for softer cookies, longer cooking time for crunchy cookies). Remove from the oven and let cool to room temperature (ideally, elevated on a wire rack or cooling rack).

Once the cookies have cooled completely, decorate with your favorite icing.

