

SUGAR COOKIE RECIPE

Preparation:

Yields: 3 dozen cookies

Prep Time: 15 minutes

Cook Time: 9 minutes














Ingredients:

- 3 cups of all-purpose flour
- 1 cup unsalted butter softened
- 1 tablespoon milk
- $\frac{3}{4}$ teaspoon baking powder
- 1 cup sugar
- $\frac{3}{4}$ teaspoon vanilla
- $\frac{1}{4}$ teaspoon salt
- 1 egg, beaten



Directions:

-  Gather ingredients and at least two bowls
-  In a large bowl, cream together the butter and sugar until smooth.
-  Beat the egg and vanilla.
-  Stir in the flour, baking power and salt.
-  Cover and chill the dough for at least one hour (or overnight).
-  Preheat the oven to 375 degrees.
-  Roll out the dough on a floured surface $\frac{1}{4}$ to $\frac{1}{2}$ thick.
-  Cut out the shapes in the dough with a cookie cutter.
-  Place cookies 1 inch apart on untreated cookie sheets.
-  Bake in preheated oven for 6 to 8 minutes.
-  Cool completely before decorating.

Cut each direction into separate strips