

Sugar Cookies

This dough makes about 18 regular-sized cookies.

Ensure the butter is at room temperature.

A) 1/2 cup butter

1/4 cup sugar

1/4 cup icing sugar

- 1) Cream these together for about 5 minutes, occasionally scraping down the sides

B) 1/4 tsp vanilla

1/2 beaten egg

- 2) Blend these in for about 2 minutes, scraping down the sides after about 1 minute and then at the end

C) 1 1/8 cups flour

1/2 tsp baking powder

- 3) After adding these 2 ingredients into the mixer bowl, stir them together
- 4) Stir everything together (in preparation for blending)
- 5) Blend until it's combined quite well (the dough won't all come together into a ball)
- 6) Bring this together with my hands
- 7) Do the following:
 - transfer the dough onto plastic wrap
 - flatten it out somewhat (it should not be attractive at this point)
 - refrigerate for about 1 hour
- 8) Alternating between pressing the dough together in your hands and kneading it on a floured surface, work on it for about 1 minute (to soften it)
- 9) Shape this into a fairly nice rectangle
- 10) Flouring the surface and/or the dough as necessary, roll it out until it's about 1/4 inches in thickness

Sugar Cookies (Cont'd)

- 11) Use a cookie cutter(s) to cut out the cookies, keeping in mind to do the following:
 - transfer 12 – 20 cookies each onto each of 2 covered cookie sheets (if making stars, you can have 20 per sheet)
 - as necessary, knead, roll, and cut out the shapes until the dough is all gone

D) candy sprinkles (optional)

- 12) If you want to add candy sprinkles, press them in now
- 13) Freeze the cookies for about 50 minutes
- 14) Leaving the cookies in the freezer, preheat the oven to 300°
- 15) Bake the cookies for 15 minutes
- 16) If necessary, keep baking until done, keeping in mind the following:
 - unlike other cookies, these should not really get browned on the edges too much or even at all
 - check the bottoms for color
 - if the bottoms and/or the sides brown too much, they will be hard and taste slightly burned
- 17) If desired, decorate these with chocolate (go to the “Chocolate Star Cookies” recipe) or royal icing (go to the “Royal Icing” recipe)