

SUGAR COOKIES (single)

Oven: 375 F

Time: 8-10 minutes

Cookery Principle:

Rolled Cookies

Ingredients:

| | |
|--------|-------------------------------------|
| 125 ml | margarine |
| 185 ml | sugar |
| 1 | egg |
| 3 ml | vanilla |
| 435 ml | flour |
| 1 ml | salt |
| 7 ml | baking powder |
| 30 ml | milk (optional for a softer cookie) |

Method:

1. Set oven to 375 F. Prepare pans (lightly grease with Crisco)
2. Cream margarine with an electric mixer till very soft. Add sugar and cream again.
3. Add in egg and vanilla and beat till smooth.
4. Sift together the flour, salt and baking powder.
5. Add the dry ingredients to the creamed mixture, alternately with the milk using a wooden spoon. Begin and end with dry ingredients.
6. Form into a ball and divide in half. Roll out each portion of dough to 1/4 inch thick on a lightly floured surface. Cut into desired shapes.*
7. Bake 1" apart on a baking sheet. Place 12 cookies on the cookie sheet, bake them and then put on the next ones till they have all been cooked.

* Cookies must be decorated with the colored sugar sprinkles before baking and then when cooled have a small amount of icing put in the middle of the heart and a cinnamon heart put on top.