

SUGAR COOKIES

Oven Temp: 375 F

Time: 8 - 10 min

Yield: 12-20 cookies

INGREDIENTS:

Cookie:

125 mL margarine
185 mL sugar
1 egg
3 mL vanilla
435 m flour (plus 50 mL extra for later)
1 mL salt
7 mL baking powder

Icing

250 mL icing sugar
30 mL milk
1 mL vanilla or other

METHOD:

1. Set oven to 375° F. Adjust oven racks.
2. In a medium bowl cream the margarine with an electric mixer till softened. Then add the sugar and beat till fluffy.
3. Beat in egg and vanilla till smooth and then wipe down the mixer, wash the beaters and return it to the front of the room.
4. In a small bowl sift together the flour, salt, and baking powder.
5. Using a wooden spoon, stir the dry ingredients into the creamed mixture in three portions.
6. Form into a ball. Work in enough extra flour on the counter to make the dough easy to roll, so it doesn't stick to the counter. Roll out the dough into a circle that is $\frac{1}{4}$ " thick on a lightly floured counter. Cut into desired shapes. Take the leftover dough and re-roll once more and cut into shapes.
7. Bake the cookies 1" apart on the baking sheet until the edges start to look lightly browned.
8. Icing: Add icing sugar to a glass liquid measure. Stir in a of the milk until all the sugar is absorbed and the mixture is smooth. Add flavor extracts and food coloring if desired.
9. Cookies may be iced and decorated after they have cooled completely.