

THE BEST SUGAR COOKIES

INGREDIENTS

2/3 cup butter, softened
3/4 cup sugar
1 teaspoon baking powder
1/4 teaspoon salt
1 egg
1 tablespoon milk
1 teaspoon vanilla
2 cups all-purpose flour

My favorite sugar
cookie recipe!

From Better Homes & Gardens

DIRECTIONS

In a large bowl beat butter on medium to high speed for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in egg, milk, and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Divide dough in half. Cover; chill about 30 minutes or until dough is easy to handle.

Preheat oven to 375°F. On a lightly floured surface, roll dough, half at a time, until 1/8 to 1/4 inch thick. Using 2-1/2-inch cookie cutters, cut dough into desired shapes. Place cutouts 1 inch apart on ungreased cookie sheets. Repeat with the remaining dough.

Bake for about 7 minutes or until the edges are very light brown. Transfer to wire racks; cool. If desired, frost with your favorite icing and/or decorate with decorative candies.