

Sugar Cookies

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recipe from: Michelle Day at: www.michellestastycreations.blogspot.com

Here's what you need:

3/4 cup margarine

1 cup sugar

2 eggs

1 tsp. vanilla extract

2-3/4 cup flour

1 tsp. baking powder

1/2 tsp. salt

Preheat oven to 400 degrees. In a medium bowl mix flour, baking powder and salt. Set aside. Line a baking sheet with parchment paper and set aside.

In the bowl of a stand mixer or a large bowl cream margarine and sugar until smooth.

Add eggs and vanilla and mix well.

Add in the flour mixture and mix well.

This dough is very soft. At this point if you are going to make cut out sugar cookies, use a piece of parchment on the counter. Use up to 1/4 cup of extra flour to get the dough smooth and not as sticky so you can roll it out into 1/4 inch thickness; it will still be very soft dough.

Flour a metal spatula and slide it under the cutouts to lift and place on the parchment lined baking sheet.

Bake for 8 - 10 minutes. Cookies will not brown. Cool on baking sheet for 2 minutes then remove to cooling rack.

If you are not making cutout cookies use a medium cookie scoop or a walnut sized ball of dough and place on baking sheet and bake for 8 - 10 minutes. Cool on baking sheet 2 minutes then move to cooling rack or paper towels.

Use my Vanilla Buttercream recipe to frost the cookies with and add sprinkles to give them extra flair!

Serves - 3 dozen approx.

Enjoy!