

Cut Out Sugar Cookies

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- 1 cup butter
- 1 cup sugar
- 1 tsp vanilla
- 1 large egg
- 2 tsp baking powder
- 3 cups flour

1. Preheat oven to 400°.
2. In a large bowl, cream butter and sugar with an electric mixer.
3. Beat in egg and vanilla.
4. Mix baking powder and flour, add one cup at a time, mixing after each addition. The dough will be very stiff; blend last flour in by hand if you need to.
5. Do NOT chill dough.
6. Divide dough into 2 balls. On floured surface roll each ball 1/8 inch thick.
7. Dip cutters in flour before each use.
8. Bake cookies on an ungreased cookie sheet on top rack of oven for 6-7 minutes or until cookies are lightly browned ***took my cookies 11 minutes***

Dessert
Cookies