

SUGAR COOKIES

“Here is a great sugar cookie recipe, courtesy of my friend Nancy. You simply roll the dough out onto the cookie sheet, decorate and bake. It is quite delicious.”

INGREDIENTS / DIRECTIONS

Set 1

2 c. all purpose flour
1 ½ t. baking powder
¼ t. salt

Set 2

6 ½ T. butter
1/3 c. Crisco
¾ c. sugar

Set 3

1 T. milk
1 ½ t. vanilla
1 egg

Tools: *medium bowl, large bowl, electric beater, plastic wrap, non-stick cookie sheet (without a lip)*

1. In a medium bowl, stir together flour, baking powder and salt.
2. In a large bowl, beat butter and shortening for 1 minute. Add sugar and beat till light and fluffy. Add milk, vanilla and egg. Beat together till well combined.
3. Pour dry #1 into #2 and combine to make a soft dough.
4. Wrap dough with plastic wrap and chill in fridge at least 3 hours.

Preheat oven to 375 degrees.

5. Working with a small batch of dough, roll onto ungreased cookie sheet 1/8 to ¼ inch thick. Cut out shapes with cookie cutter.
6. Remove excess dough and save for the next batch
7. Decorate with colored sprinkles.
8. Bake till nicely browned, 8-10 minutes.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.