

Sugar Cookies

Susan Bodette

Why the Recipe is Special

We have made these yummy sugar cookies for generations. Kept them simple by just using a butter cream frosting only four colors: red, green, blue and yellow. The same five cookie cutters: star, bell, candy cane and heart. Everyone gathers and it's just frosting and sprinkles! But the best part is that this recipe, handed down for generations: turns out to be from Betty Crocker's cookbook!

Ingredients	Directions
2/3 cup shortening 3/4 cup granulated sugar 1 teaspoon vanilla 1 egg 4 teaspoons milk 2 cups sifted all-purpose flour 1 1/2 teaspoons baking powder 1/4 teaspoon salt	Thoroughly cream shortening, sugar and vanilla. Add egg: beat till light and fluffy. Stir in milk. Sift together dry ingredients: blend into creamed mixture. Divide dough in half. Chill 1 hour. On lightly floured surface, roll to 1/8 inch thickness. Cut into desired shapes with cutters. Bake on greased cookie sheet at 375 degrees about 6 to 8 minutes.
<u>Buttercream frosting</u> 1 pound confectionary sugar 1/2 cup butter or margarine, softened 1 teaspoon vanilla 3 tablespoons milk	Cool slightly; remove from pan. Makes two dozen. ** chill other half until ready to use. ** use for any holiday or just for fun!! <u>Frosting</u> In a large bowl, beat together sugar, butter, vanilla and milk until smooth. If necessary add more milk until frosting is spreading consistency. If desired add a few drops of food coloring. Stir to blend.