

# SWEET SUGAR COOKIES

## INGREDIENTS

2-1/2-cups butter, 2 cups sugar, 2 eggs, 3 teaspoons vanilla, 5 cups flour, 1 teaspoon salt

## DIRECTIONS

Beat the butter and sugar until it's well-combined.

After rolled dough has chilled, cut cookies with a 1/4-inch thickness. Return to the refrigerator and chill for about an hour.

Don't overbeat or you'll introduce too much air into the dough and it will cause the cookies to lose their shape when baking. Add all other ingredients and mix until combined.

Separate the dough in half and roll first half out between two sheets of wax paper. Place on a tray and refrigerate for about 2 hours. Roll the remaining half of dough in the same way and refrigerate that as well.

Remove chilled dough from refrigerator, cut cookies with a 1/4-inch thickness. Place cut cookies on parchment paper and return to refrigerator for about an hour.

NOTE: Rolling the dough in this manner and refrigerating the cut dough, helps the cookie keep its shape. This is especially helpful when cutting intricate shapes that have a tendency to collapse during the cutting process.

Preheat oven to 350-degrees. Bake cookies for 10-12 minutes or until golden brown. This recipe will yield about 3-4 dozen cookies depending on cookie size. Decorate with royal icing.



Recipe courtesy: [celebrate-creativity.com](http://celebrate-creativity.com) 2014