

Cut-Out Sugar Cookies

Description

None

Ingredients

- 2/3 cup Butter Flavor Crisco
- 3/4 cup sugar
- 1 1/3 tbsp milk
- 1 tsp vanilla
- 1 egg
- 2 cups flour (all purpose)
- 1 1/2 tsps baking powder
- 1/4 tsp salt

Instructions

- Cream butter flavor crisco, sugar, milk and vanilla in large bowl at meduim speed of electric mixer until well blended. Beat in egg.
- Combine flour, baking powder and salt. Mix into creamed mixture, Cover and refrigerate several hours or overnight.
- Heat oven to 375°F
- Roll half the dough at a time to about 1/8" thickness on floured surface. Cut in desired shapes. Place 2 inches apart on ungreased baking sheet. Sprinkle with colored sugar and decors or leave plain to frost when cool.
- Bake at 375°F about 7 to 9 minutes. Cool Slightly. Remove to cooling rack.

BAKE AT 375° FOR 7 TO 9 MINUTES

Notes

Summary

Yield: 36

Source: Crisco

Prep Time: 15 minutes

Category: Cookies & Bars

Cuisine: American

Tags: Sugar, Cut-Out, Cookies