

# 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 tsp baking powder
- 1/4 tsp salt

## Instructions

- Cream butter flavor crisco, sugar, milk and vanilla in large bowl at medium 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