Ultimate Sugar Cookies

Ingredients

- 1 cup Butter Flavored Crisco shortening (1 stick)
- 1 1/4 cup sugar
- 2 eggs
- 1/4 cup light corn syrup
- 1 tbsp vanilla
- 3 cups flour
- 3/4 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt

Summary

Yield: 3
Prep Time: 5 minutes
Category: Dinner
Tags: Christmas Baking

Instructions

Heat oven to 375 degrees. Combine sugar and crisco in large bowl. Beat at medium speed until well blended. Add eggs, syrup and vanilla. Beat until blended and fluffy. Combine flour, baking powder, baking soda and salt and add to creamed mixture at low speed. Mix until well blended. Divide dough into 4 quarters. Wrap each quarter in plastic wrap and refrigerator at least 1 hour.

Roll out cookies - place 1 tablespoon of flour on large sheet of waxed paper. Place 1 quarter of dough on floured paper. Flatten slightly with hands. Turn dough over and cover with another large sheet of waxed paper. Roll dough to 1/4 inch thickness. Cut out with cookie cutters. Transfer to ungreased baking sheet. Place 2 inches apart. Sprinkle with granulated sugar or leave plain to frost when cooled.

Bake for 5-9 minutes. DO NOT OVERBAKE. Smaller cookies will take less time. Cool 2 minutes on baking sheet. Remove cookies to cool completely on wire rack. Then frost if desired.