



Sugar Cookie Cut-Outs

Notes: These cookies keep their shape without spreading or puffing. They're slightly salty making them a great match with sweet icings. They should be baked only until edges are slightly browned – this way they'll have a chewy center. Avoid sharp or thin-edged cutters as these edges will brown before the interior of the cookie is set. Leftover dough may be refrigerated for 2 weeks or frozen for 3 months.

Ingredients:

Full Recipe:*

1 1/4 cups (2 1/2 sticks) butter (salted) or margarine (be sure you're using real margarine, not "spreadable sticks")
1 1/2 cups granulated sugar
1/2 cup dark brown sugar
2 eggs
2 tsp vanilla
1 tsp other flavor (almond, coconut, etc.)
5 cups all-purpose flour (plus 1 to 2 cups more for rolling out)
2 tsp baking powder
1 tsp salt
1 bag mini chocolate chips or milk chocolate chips, optional
Up to 1/4 cup milk

Instructions:

Preheat oven to 375°F. Cream butter and sugar together, then add eggs and flavoring, beat until fluffy. Sift dry ingredients together and add a cup of flour mixture to mix. Add a tablespoon of milk, then alternate adding flour and milk until incorporated. If mixture is too sticky, add flour, a little at a time, until dough is easy to handle, or, better, chill the dough until ready to use. If dough is dry or cracks when rolled mix in milk 1 Tbsp at a time until desired rolling consistency is reached. Roll dough 1/8 to 1/4 in. thick using flour, powdered sugar, or a combination. Cut out cookies, dipping cutter in flour before each use. Bake for 6-8 minutes, or until edges are lightly browned.

Yield: 4 to 5 dozen 3" cookies

*Recipe may be halved. Or, even better, color the remaining dough with food coloring in red, yellow and blue and freeze for more fun later!