

Grandma's Rolled Sugar Cookies



This is the recipe Georgia and Lincoln used to make sugar cookies. Try it - it's easy!

MAKES: 4 to 5 dozen medium-sized cookies

INGREDIENTS

1½ cups (340 grams) butter, softened
2 cups (400 grams) white sugar
3 large eggs
1 teaspoon (5 millilitres) vanilla extract
½ teaspoon (3 millilitres) lemon extract (optional, but recommended)
5 cups (600 grams) all-purpose flour
2 teaspoons (8 grams) baking powder
1 teaspoon (5 grams) salt

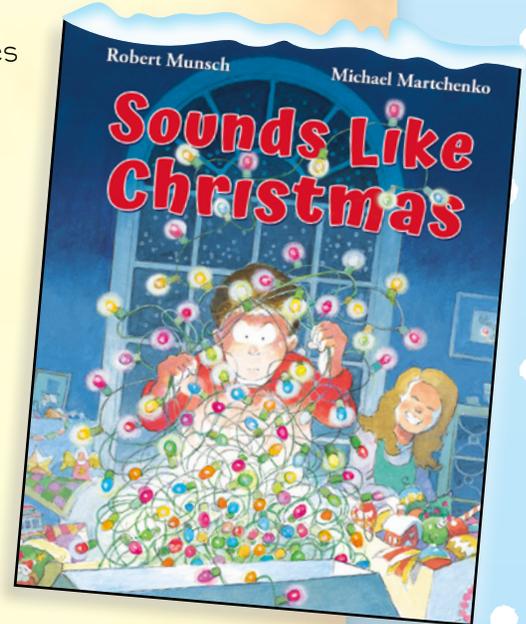
DIRECTIONS

In a large bowl, use a stand mixer, electric hand mixer or wooden spoon to cream together the butter and sugar until smooth. Beat in eggs, vanilla and lemon extract.

In a separate bowl, mix flour, baking powder and salt. Add the dry ingredients to the wet ingredients and mix until it forms a dough. Cover and chill dough for at least one hour (overnight is best).

Preheat oven to 350°F. Roll out dough on lightly floured surface until it's ¼ to ½ inch (0.6 to 1.25 centimetres) thick. Cut into shapes with desired cookie cutter. Place cookies 1 inch (2.5 centimetres) apart on ungreased cookie sheets.

Bake 9-11 minutes in preheated oven or until cookies are just turning golden. Cool completely before decorating.



ENJOY!