

Basic Cookie Recipe

- 1-¼ cups butter, softened (2 ½ sticks)
- 1 cups sugar
- 1 egg
- ⅛ cup milk (2 TBSP)
- 1 teaspoons vanilla extract
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt

Directions

1. In a large bowl, cream butter and sugar. Add the egg, milk and vanilla; mix well. Combine the flour, baking powder and salt; gradually add to creamed mixture, beating just until mixed
2. Divide into 2 balls (or more depending on how many kids you have) and wrap in plastic wrap for at least 2 hours. (I only had wax paper and it worked too.)
3. When you are ready to use it, flour your work space and the rolling pin. Roll out dough to ¼-in. thickness. Cut into shapes. .
4. Bake at 375° for 8-10 minutes or until the edges are golden brown. Place on a wire rack to cool. Frost plain cookies or sprinkle with colored sugar.

Make sure you do not over cook these. They are so much better when they are soft. Let them just start to brown on the bottoms. Make sure you also let them "set" on the cookie sheet before you remove them from the cookie sheet.

My favorite icing for these cookies is buttercream frosting. Get creative and make a few different colors!

Buttercream Frosting

- 1 cup butter, softened (2 sticks)
- 4 cups 10x sugar (powdered sugar)
- ½ Tablespoon vanilla
- 2-3 Tablespoon milk

Directions:

1. In a medium sized bowl cream the butter with an electric mixer for about 5 minutes.
2. Add the vanilla and mix for another minute.
3. Add the powdered sugar 1 cup at a time. Mix it for about 2 minutes each time you add the sugar.
4. Finally, add the milk 1 Tablespoon at a time and mix well. Add more until you get your desired consistency. You don't want it to be too runny. I usually use less.

I usually scoop a little in a few small bowls and add food coloring. Then I get a small, plastic sandwich bag and put it inside a small cup. Secure the plastic bag over the rim of the bag. Scoop the frosting into the bags. Seal at the top and snip off the corner so you can decorate your cookie.

This is a great recipe for anytime you want to make cut out cookies. The cookies are not very sweet, but the frosting will make them sweeter.