

# Sugar Cookies

MAKES ABOUT 3 DOZEN (DEPENDING ON SIZE OF COOKIE CUTTERS)

## Ingredients:



1 CUP BUTTER



2 CUPS SUGAR



4 EGG YOLKS



1 TSP VANILLA



3 1/2 CUPS FLOUR



2 TSP  
BAKING POWDER



1/4 TSP  
BAKING SODA



1/2 TSP  
SALT



1/4 CUP MILK

## Tools:



LARGE MIXING  
BOWL



2 SMALL MIXING  
BOWLS



DRY  
MEASURING CUPS



MEASURING  
SPOONS



LIQUID  
MEASURING CUP



SPATULA



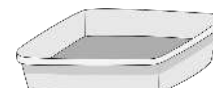
WHISK



ROLLING  
PIN



COOKIE  
CUTTERS



COOKIE SHEET



STOVE/OVEN

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## STEPS:

1 **325 F**  
PREHEAT OVEN

2



MEASURE 1 CUP BUTTER



MEASURE 2 CUPS SUGAR

3



CREAM TOGETHER  
BUTTER AND SUGAR IN  
LARGE BOWL

4



SEPARATE 4 EGG YOLKS  
FROM EGG WHITES INTO  
SMALL BOWLS

5



MEASURE 1/4 CUP MILK



MEASURE 1 TSP VANILLA

6



ADD EGG YOLKS, MILK,  
AND VANILLA INTO LARGE  
BOWL AND BEAT WELL

7



MEASURE 3 1/2  
CUPS FLOUR



MEASURE 1/4 TSP  
BAKING SODA



MEASURE 2 TSP  
BAKING POWDER



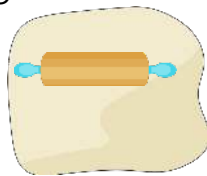
MEASURE 1/2  
TSP SALT

8



ADD INGREDIENTS FROM STEP 7  
TO BOWL AND MIX UNTIL  
DOUGHY

9



ROLL OUT DOUGH

10



CUT SHAPES INTO THE  
DOUGH

11



PLACE SHAPES  
ON COOKIE SHEET

12



BAKE FOR 8-10 MIN

13

LET COOL, AND ENJOY

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