

Sugar Cookie Cut-Outs with Powdered Sugar Icing



Sugar Cookie Cut-Outs

½ c 3 T butter, softened (1 stick + 3 T)
¾ c granulated sugar
1 t baking powder
¼ t salt
1 egg
1 T milk
1 t vanilla
2 c all-purpose flour

Day 1: Prepare Dough

1. In a large mixing bowl or Kitchen Aid standing mixer, cream butter on medium to medium-high speed for 30 seconds.
2. Add granulated sugar, baking powder, and salt and beat until combined, scraping sides of the bowl occasionally.
3. Beat in egg, milk, and vanilla until combined.
4. Beat in the flour gradually.
5. Divide dough in half and saran wrap each portion into a ball. Label with your hour and kitchen # and place in the assigned refrigerator.

Day 2: Cut and Bake Cookies

1. Preheat oven to 375°F.
2. On a lightly floured surface, roll out one portion of dough to 1/8" thick.
3. Using cookie cutters, cut dough into desired shapes.
4. Place cookies 1" apart on ungreased cookie sheets.
5. Bake for 7-8 minutes or until edges are firm and bottoms are lightly browned.
6. Transfer to wire racks and let cool.

Day 3: Decorate and Cook-Off

Powdered Sugar Icing

1 c sifted powdered sugar
¼ t vanilla (or extract of your choice)
1 T milk

1. In a small bowl, combine all ingredients.
2. *If needed*, stir in additional milk, 1 t at a time, until icing reaches desired consistency.