

## Harvest Sugar Cookies

3/4 cup butter, softened  
1 cup sugar  
2 eggs  
1 teaspoon vanilla extract  
2-3/4 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt

Frosting of your choice or additional sugar, optional

In a large mixing bowl, cream butter and sugar until light and fluffy. beat in eggs and vanilla. Combine flour, baking powder and salt; gradually add to creamed mixture. Chill for 1 hour or until firm.

On a lightly floured surface, roll the dough to 1/4-in thickness. Cut with lightly floured pumpkin or leaf cookie cutter or others of your choice. Using a floured

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-----Fold-----

## Harvest Sugar Cookies cont.

spatula, place cookies on greased baking sheets. Sprinkle with sugar if desired (or frost baked cookies after they have cooled).

Bake at 375° for 8-10 minutes or until lightly browned. Cool on wire racks.

**\*Editor's Note:** For a richer color, tint frosting with food coloring paste available at kitchen and cake decorating supply stores.

**Yield:** 6-7 dozen (2-1/2-inch cookies).

Not a soft cookie - but good

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