

SUGAR COOKIES

- 1 Cup butter
- 2 Cup sugar
- 1 Teaspoon vanilla
- 1 Large egg
- 3 Teaspoons baking powder
- 4 Cups of flour

Preheat oven to 400. In a large bowl, cream butter and sugar with an electric mixer. Beat in vanilla. Mix baking powder and flour, add one cup at a time, mixing after each addition. The dough will be very stiff, blend last of flour in by hand (if dough becomes too stiff add water, a teaspoon at a time). Do not chill dough. Divide dough into 2 balls. On floured surface, roll each ball into circle approximately 12 inches in diameter and 1/8 inch thick. Dip cutters into flour before each use. Bake cookies on an ungreased cookie sheet on top rack of oven for 6-7 minutes, or until cookies are lightly browned

• 모든 엑스해서 약간씩 얇게 펴고 얇대고 만든다.

• 쿠키틀도 약간씩 돌려서 모양 잡는다.

• 다지고 식힌다음 쿠키롤빵 만들때 filling크림 만들기 (or 크림)
크림이랑 food color 섞어서 쿠키위에 바르는 데크한다.

* Sugar Cookies Pizza

- 슈가 쿠키 그대로 반죽해서 pizza pan에 등줄기 펴고
- 400° oven 노릇해질때까지 굽는다
- 꺼내서 차갑게 식힌다
- 크림치즈 1 pack + 슈가파우더 1 cup → MIX
- 등줄 리퍼위에 ~~크림~~ 크림치즈 펴 바른다.
- 그위에 맛기 슬라이스 해서 올림