

Sugar Cookie Cutouts

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| $\frac{2}{3}$ cup butter, softened
(photo 1, page 76) | 1 egg |
| $\frac{3}{4}$ cup granulated sugar | 1 tablespoon milk |
| 1 teaspoon baking powder | 1 teaspoon vanilla |
| $\frac{1}{4}$ teaspoon salt | 2 cups all-purpose flour |
| | 1 recipe Powdered Sugar Icing (optional) |

Good to Know If you don't have time to ice your cookies but still want them to look nice, sprinkle some colored sugar on before baking. Standard colored sugar is available at most grocery stores. You can find fancier decorative sugars at specialty food shops and crafts stores.

1 Preheat oven to 375°F. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds (photo 2, page 76). Add the granulated sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally (photo 3, page 76). Beat in egg, milk, and vanilla until combined (photo 4, page 76). Beat in as much of the flour as you can with the mixer (photo 5, page 76). Using a sturdy rubber scraper, stir in any remaining flour (photo 6, page 76). Divide dough in half. Wrap in plastic wrap; chill about 30 minutes or until easy to handle.

2 On a lightly floured surface, roll half the dough at a time until $\frac{1}{8}$ inch thick (below). To roll, start from the center and push dough out toward the edges until it is a uniform thickness. Using a $2\frac{1}{2}$ -inch cookie cutter, cut out desired shapes. Place cutouts 1 inch apart on an ungreased cookie sheet (below).

3 Bake in the preheated oven for 7 to 8 minutes or until edges are firm and bottoms are very light brown. Transfer to a wire rack and let cool. If desired, frost with Powdered Sugar Icing. Makes about 36 cookies.

Per cookie: 73 cal., 4 g total fat (2 g sat. fat), 16 mg chol., 66 mg sodium, 9 g carbo., 0 g fiber, 1 g pro.

Sugar Cookie Squares: Prepare dough as above, except increase milk to 2 tablespoons. Pat dough into an ungreased 15×10×1-inch baking pan (chilling dough is not necessary). Bake for 10 to 12 minutes or until edges are firm but not brown. Cool in pan on a wire rack. Spread $\frac{1}{4}$ recipe Cream Cheese Frosting (page 121) over bars. Cut into squares. Makes 40 squares.

Powdered Sugar Icing: In a bowl stir together 1 cup powdered sugar, 1 tablespoon milk, and $\frac{1}{4}$ teaspoon vanilla. Stir in additional milk, 1 teaspoon at a time, until drizzling consistency.

1 Lightly sprinkle work surface with flour. Too much flour toughens the dough.



2 To prevent sticking, dip the cookie cutter in flour each time you use it.



3 Using a wide metal spatula, transfer cutouts to a cookie sheet.

