

## SUGAR COOKIES

1  $\frac{3}{4}$  cups all-purpose flour  
1 $\frac{1}{2}$  teaspoons baking powder  
1 $\frac{1}{4}$  teaspoon salt.

$\frac{3}{4}$  cup butter  
 $\frac{3}{4}$  cup sugar  
1 egg  
1 $\frac{1}{2}$  teaspoons vanilla

Heat oven to 400°.

1. Mix dry ingredients (flour, baking powder and salt) into bowl.
2. Cream softened butter and sugar.
3. Beat in egg and vanilla until light and fluffy.
4. Add dry ingredients.
5. Roll dough into one inch balls. Place on cookie sheet 2 inches apart.
6. Flatten cookies with a glass that has been dipped in sugar. Or use a fork that has been dipped in sugar. Cookies should be  $\frac{1}{8}$  inch thick.
7. Optional: Sprinkle with colored sugar, chopped nuts, chocolate chips, etc.
8. Bake 8-10 minutes until edges of cookies are golden brown.
9. Remove from cookie sheet with spatula and carefully place on wire rack. Cool thoroughly. Makes about 2 dozen cookies.

Elementary School,  
Summer School  
cooking class