



SUGAR COOKIES

1/4 cup butter, softened
1/4 cup sugar
1 tablespoon egg substitute
1/2 teaspoon vanilla extract
1/2 teaspoon baking powder
3/4 cup flour

Preheat oven to 375 degrees.

In a large bowl, cream together butter and sugar with a fork.

Beat in egg and vanilla.

Add baking powder and 1/4 cup flour and mix.

Add remaining 1/2 cup flour beating with a large spoon.

Place the dough on a sheet of wax paper and lay another sheet of wax paper over the top.

Roll to about 1/4 inch thickness.

Use cookie cutters to cut the dough into shapes, dipping the cookie cutter in flour before each use.

Use a spatula to transfer the cookies to a parchment paper lined baking sheet and bake cookies for 7-9 minutes until lightly browned.

Tip: Cookies on sheet should be of similar thickness so that they cook uniformly.

THE CULINARY PLAYGROUND

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