

Sugar Cookies

Preparation Time: 30 min

Wait time: 3 hours

Cooking Time: 15 min

Ingredients (For Cake):

1 egg



2 teaspoons vanilla extract



120g sugar



240g butter



3 tablespoons icing sugar



1/4 teaspoon salt



475g flour



Ingredients (For Decorating):

240g icing sugar



1 tablespoon milk



Food coloring



Sprinkles



Directions

1. Whisk the egg and vanilla in a small bowl.
2. Mix the cream and butter.
3. Add sugar and icing sugar. Beat.
4. Add egg and vanilla mixture. Beat.
5. Sift salt and flour.
6. Add flour mixture and blend.
7. Place dough between wax paper. Roll.
8. Refrigerate for 2 hours.
9. Preheat oven to 165° C.
10. Use cookie cutter to cut out cookie shapes from dough.
11. Use spatula to put cookies on baking sheet.
12. Bake about 15 minutes.
13. Let cookies cool.
14. Whisk icing sugar with milk and pour into plastic bag. Cut corner to make a small hole.
15. Press icing onto cookie and make designs.
16. Enjoy!