Sugar Cookies

Preparation Time: 30 min

Wait time: 3 hours

Cooking Time: 15 min

Ingredients (For Cake):

1 egg



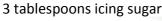
2 teaspoons vanilla extract



120g sugar



240g butter





1/4 teaspoon salt





240g icing sugar



1 tablespoon milk



Sprinkles



Directions

- 1. Whisk the egg and vanilla in a small
- 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!