

Roll-Out Cookies



Trisha's Dishes

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This is a quick and easy sugar cookie recipe. The cookies are delicious plain, sprinkled with sugar crystals or iced. The reason I always use this recipe is not only because of the taste but the added benefit that you don't have to chill the dough before rolling out to cut/form your cookies. That means when the grandkids are ready to make cookies, so is your dough. Plus you get to clean up – just once.

Servings: depends on cookie size

Bake Time: 7 to 8 minutes @ 400 degrees

Ingredients:

- ☑ 1 cup margarine, softened
- ☑ 1 cup sugar
- ☑ 1 large egg
- ☑ 2 teaspoons baking powder
- ☑ 1 teaspoon vanilla
- ☑ 2 ¾ cups flour

Tip: For chocolate cookies: Stir in 3 ozs. melted, unsweetened chocolate. If dough becomes too stiff, add water, a teaspoon at a time.

Note: The key to baking these cookies is to bake for only 8 minutes or until cookies are lightly browned around the edges. After baking let the cookies rest on the baking sheet while your second batch is baking. The cookies will continue to bake and be perfect.

Instructions:

1. In a large bowl, cream butter and sugar with an electric mixer.
2. Beat in eggs and vanilla.
3. Add baking powder and flour one cup at a time, mixing after each addition.

The dough will be very stiff so blend the last flour in by hand.

- DO NOT CHILL DOUGH -

4. Divide Dough into 2 or 3 balls.
5. On a floured surface, roll each ball to a 1/8 thickness.
6. Dip cutters in flour before each use.
7. Bake cookies on ungreased cookie sheet.

To Serve:

- ◇ Completely cool before icing.