



Sugar Cookies



Sugar Cookie Dough:

1 cup butter or margarine
1 cup sugar
2 eggs
1 t vanilla
1 t water
1 t baking powder
3 c flour

Buttercream Frosting:

3/4 cup butter or margarine
4-6 T evaporated milk
5-ish cups powdered sugar
dash salt
1 t vanilla

Cookies: Cream butter or margarine and sugar. Beat in eggs. Blend in vanilla and water. Add flour and baking powder and mix until smooth. Wrap dough in saran wrap and refrigerate until firm. You don't have to refrigerate the dough, but the dough rolls better and the cookies keep their shape much better if you do. Roll dough 1/2-inch thick on floured surface. Cut with cookie cutters and place on cookie sheet. Bake at 350°F for 8-10 minutes. Cool for 5 minutes and move to wire rack to completely cool. Frost with buttercream frosting.

Frosting: Beat butter or margarine and 3 cups powdered sugar until smooth. Add salt and vanilla. Beat in milk and remaining powdered sugar alternately until smooth and of spreading consistency, adding more powdered sugar if needed. Color with food coloring (I like to use gel colors so they don't thin the frosting; otherwise, the frosting runs off the cookies and you can't pile it as high . . . such a tragedy!) and decorate as desired.