



classic sugar COOKIES

INGREDIENTS

4 cups sifted all-purpose flour
(sift flour before measuring)
2 tsp baking powder
1 tsp salt

1 1/2 sticks butter or margarine, softened
1 1/2 cups Domino® Granulated Sugar
2 eggs
1 1/2 tsp vanilla extract

INSTRUCTIONS

Preheat oven to 350°F.

Sift together flour, baking powder and salt; set aside.

In a large bowl, beat the softened butter with the sugar until fluffy. Add eggs and vanilla, beat well. Stir in dry ingredients, a third at a time, until all is incorporated for a smooth, stiff dough.

Using waxed paper lightly dusted with confectioners' sugar, roll out a portion of the dough into a 1/4 inch thick rectangle. Press cookie cutter of desired shape into dough. Trim away excess dough. Gently lift cut out cookies from waxed paper and place on greased cookie sheets. Repeat rolling and cutting until all dough is used.

Bake at 350°F for 10 minutes or until cookies are firm and light golden brown. Remove from cookie sheet and allow to cool completely before decorating.

NOTE: This dough is very easy to work with and does not require refrigeration before rolling. Can be stored in the refrigerator for several days; allow to come to room temperature before rolling.