

## **Sugar Cookies**

Debbie Suggs

2 cups all purpose unbleached flour  
¼ teaspoon salt  
½ teaspoon baking powder  
½ cup (1 stick) unsalted butter  
1 cup sugar  
1 large egg, lightly beaten  
2 tablespoons milk  
½ teaspoon pure vanilla extract  
Royal Icing for decorating (recipe below)  
Candy decorations, sugar crystals, etc.

Whisk together flour, salt and baking powder in a medium bowl. In the bowl of an electric mixer fitted with a paddle attachment, cream butter and sugar. Once mixed, slowly add dry ingredients with mixer running on low until incorporated. With mixer running, add egg, milk, vanilla and mix until dough comes together (do not overmix).

Transfer dough to a work surface. Shape dough into 2 balls, cover with plastic wrap and refrigerate for 1 hour. Preheat oven to 350 degrees. Lightly grease cookie sheets or line with non-stick baking mats and set aside.

On a lightly floured work surface, roll out dough to 1/8 inch thickness. Cut into shapes with cookie cutters, and transfer to prepared cookie sheets, leaving an inch between cookies. Continue to roll remaining dough and cut once more.

Bake until lightly golden, about 10 minutes. Do not allow to brown. Transfer finished cookies to a wire rack for cooling. Decorate with royal icing and candy decorations as desired.

### **Royal Icing**

3 ounces pasteurized egg whites  
1 teaspoon vanilla extract  
4 cups confectioners' sugar  
food coloring

In large bowl of stand mixer combine the egg whites and vanilla and beat until frothy. Add confectioners' sugar gradually and mix on low speed until sugar is incorporated and mixture is shiny. Turn speed up to high and beat until mixture forms stiff, glossy peaks (about 7 minutes). If you would like, you can tint the icing with a few drops of food coloring. Yield: 3 1/2 cups.