

Any Occasion Cut-Out Cookies



3 cups all-purpose flour
1½ tsp baking powder
½ tsp salt
1 cup granulated sugar

1 cup butter or margarine
1 large egg
1 tsp vanilla extract
3 Tbs milk

Decorator sugars and frostings
(optional)



In a small mixing bowl, combine flour, baking powder and salt. Set aside.

In a large mixing bowl, beat sugar and butter with an electric mixer until light and fluffy. Add egg and extract; mix well.

Gradually add flour mixture alternately with milk. Beat until dry ingredients are moistened. Cover bowl and chill for one hour.

Preheat oven to 400°F. Remove ⅓ of the dough at a time from the refrigerator and roll on a lightly floured surface to ⅛-inch thickness. Cut with 2½-inch to 3-inch cookie cutters; place one inch apart on ungreased baking sheets. Gather and roll scraps using as little flour as possible to keep dough from sticking.

Sprinkle cookies with sugar, if desired. Bake for 7 to 9 minutes or until the edges are lightly browned.

Remove cookies from baking sheets and cool on a wire rack. Frost and decorate cookies if desired.

Makes about 5 dozen cookies.

Make cute edible centerpieces for parties by inserting Popsicle™ or lollipop sticks into the unbaked cookies. Bake and decorate cookies to fit the party theme. Cut a piece of Styrofoam™ to fit the inside of a clean flower pot. Cover foam with silk greens. Insert cookies into foam.