

# Sugar Cookies

Recipe inspired by *The Novice Housewife*

***Free of Egg, Peanuts, Tree nuts, Sesame, Soy, Shellfish***

1 stick butter, softened

½ cup confectioner's sugar

½ tsp vanilla

3 TBSP milk

1 ½ cups of flour

½ tsp salt

2 tsp baking powder

Mix the flour, salt and baking powder and set aside. In a separate bowl, cream the butter and sugar and then add the vanilla and the milk. Add the dry ingredients and fold gently just until the dough is mixed. On a floured surface, roll the dough to the desired thickness (not too thin), wrap the sheet of dough in plastic wrap and refrigerate overnight.

Preheat oven to 350 F. Line a cookie sheet with parchment paper (or grease and flour). Remove the dough from the refrigerator and cut out cookie shapes using cookie cutters. Place the cut cookies on a cookie sheet. Bake for 8 to 10 minutes. Do not overbake. Let cool on the tray for 1-2 minutes. Once the cookies are cool enough to handle, remove them to a wire cooling rack. Allow to cool before eating.

Servings: 24 (\$0.06/serving)