



classic SUGAR COOKIES



1 ½ CUPS SHORTENING

1 ½ CUPS BUTTER

3 CUPS SUGAR

6 EGGS

5 TSP VANILLA

8 ¼ CUPS FLOUR

2 ¼ TSP SALT

1 ½ TSP BAKING POWDER

1 ½ TSP BAKING SODA

DIRECTIONS:

Sift together the dry ingredients. Set aside.

Cream the shortening and sugar for 7 minutes.

Add eggs, 1 at a time, and beat just until incorporated. Add the vanilla.

Gradually add the dry ingredients to the sugar dough, being careful not to over-mix the dough.

Divide dough into small disks, and wrap in plastic wrap. Chill for at least 3 hours before rolling.

Preheat oven to 375 degrees

On a well-floured surface, roll out dough to about 1/4 inch thick and cut out shapes with cookie cutters. Arrange cookies on a parchment lined baking sheet.

Bake cookies for approximately 8-10 minutes. Allow cookies to cool several minutes on the cookie sheets before transferring to a wire rack. Frost and pipe cookies once they have cooled completely.

