



## JENNY COOKIES' SUGAR COOKIES

### INGREDIENTS

3 cups all- purpose flour, plus more for rolling  
2 tsp aluminum- free baking powder  
1 cup salted butter (2 sticks) at room temperature *(do not use margarine for this recipe; it tastes better with butter)*

1 cup granulated sugar  
1 large egg  
2 tsp pure vanilla extract  
1 batch buttercream frosting *(recipe below)*

### HOW TO MAKE:

Into a medium bowl, combine the flour and baking powder with a whisk. Set aside.

In a large bowl, using an electric mixer fitted with the paddle attachment on medium speed, beat the butter and sugar for about 1½ minutes or until smooth. Beat in the egg and vanilla until well combined. Scrape the sides of the bowl with a rubber spatula.

Turn the mixer speed to low and carefully add the flour mixture a little at a time, occasionally stopping to scrape the sides of the bowl. Once all of the flour has been incorporated, the dough should form a ball around the mixing attachment and feel soft but not sticky.

Wrap the dough ball in a piece of plastic wrap and press down to form a 1- inch thick disk. Refrigerate for at least 10 minutes before rolling or store for up to 7 days tightly wrapped.

Preheat oven to 375 degrees F.

Roll out the dough on a lightly floured, flat work surface to about ¼- inch thickness, using additional flour as necessary to prevent sticking. Use cookie cutters to create desired shapes and carefully transfer with a cookie spatula to a nonstick baking sheet, placing the cookies about ¾ inch apart.

Bake one sheet at a time in the middle of the oven for about 7-8 minutes, or until puffy. Allow the cookies to rest for 2 minutes on the baking sheet before transferring to a wire rack to cool completely. Continue rolling out the gathered scraps and remaining disk until all the dough has been used.

Decorate the cookies with Jenny Cookies buttercream frosting.

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## JENNY COOKIES' BUTTERCREAM FROSTING

### INGREDIENTS

1 cup Imperial brand margarine or butter (2 sticks)  
1 cup Crisco brand vegetable shortening  
2 pounds confectioners' sugar (about 7 ½ cups)

2 tsp pure vanilla extract  
3 tbsp whole milk

### HOW TO MAKE:

Combine the margarine and Crisco in the bowl of an electric mixer; using a paddle attachment beat on medium speed until smooth, about 2 minutes.

Add half of the confectioners' sugar and continue beating on low speed for an additional 2 minutes, or until the mixture is creamy, scraping the sides of the bowl with a rubber spatula as needed. Add the remaining confectioners' sugar, vanilla and milk, and beat until the frosting is cream and fluffy, about 2 minutes more. Add any food coloring at this time, if using, and beat until light and fluffy.

Use immediately or store in an airtight container refrigerated for up to 30 days.