

## Old Fashioned Sugar Cookies

Recipe courtesy Cathy Lowe



**Prep Time:** 20 min    **Level:**    **Serves:**  
**Inactive Prep Time:** 4 min    Easy    3 dozen  
**Cook Time:** 15 min



### Ingredients

1 cup butter, unsalted  
1 cup white sugar  
2 eggs, lightly beaten  
1 teaspoon vanilla  
3 cups flour  
2 teaspoons baking powder  
1 teaspoon salt

### Directions

In a bowl, cream the butter and sugar. Beat in the eggs and vanilla.

In a second bowl, combine and mix well the flour, baking powder, and salt. Stir flour into butter mixture 1 cup at a time. Chill dough for 3 to 4 hours.

Roll out dough and cut into shapes with cookie cutters or a knife. Brush with milk and sprinkle with colored sugar. Bake on a sheet pan or a parchment lined sheet pan in a preheated 350 degree F oven for 10 to 15 minutes depending on the size of the cookie.

Remove cookies to a rack to cool completely.

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