

Cutout Cookies

Revised 11-18-24

Ingredients

Butter (room temperature)	1 cup
Baking powder	2 teaspoons
Eggs	3
Flour (sifted)	3 ½ cup
Sugar	1 cup
Vanilla extract	1 ½ teaspoon

Directions

1. Cream 1 cup of butter well in mixing bowl
2. Gradually add 1 cup of sugar to butter and continue creaming
3. Add 3 eggs to the mixture – beat well
4. Blend in 3 ½ cups of (sifted) flour to the mixture
5. Blend in 2 teaspoons of baking powder to the mixture
6. Blend in 1 ½ teaspoon vanilla extract to the mixture
7. Chill cookie dough mixture for at least three hours – I chilled the dough overnight
8. Sprinkle flour on working surface area that will be used to roll the dough flat – to reduce dough sticking
9. Sprinkle flour on the rolling pin
10. Roll the dough to ¼ (or 3/8) inch thick
11. Lightly coat the cookie cutters with flour
12. Use cookie cutters to cut the dough
13. Place the cookies on an ungreased baking sheet
14. Pre-heat the oven to 400 degrees
15. Bake the cookies for 8-10 minutes
16. Let the cookies cool before adding frosting

Yields 5-6 dozen - depending on the cookie cutter sizes