

Kerrie's Sugar Cookies

Ingredients for cookies:

- 2 sticks butter (softened)
- 2 cups granulated sugar
- ¼ - ½ cup milk
- 2 tsp vanilla
- 4 ½ cup all purpose flour
- 4 tsp baking powder
- ½ tsp salt

Ingredients for icing:

- 4 tbsp butter, very soft
- 6 ⅔ cup confectioner sugar
- 4 egg whites, unbeaten
- ¼ cup milk
- 2 teaspoon almond extract

For cookies:

Preheat oven to 325°. Sift all dry ingredients and set aside. In a standing mixer, cream butter and sugar until light and fluffy, add eggs, one at a time and beat well. Add dry ingredients, alternating with milk until absorbed. Divide dough into 4 equal parts and wrap in plastic wrap. Refrigerate dough at least 1 hour.

Working with one-fourth of wrapped dough at a time, roll out on floured surface to about 1/8-inch thick. Use your cookie cutters of choice and place cookies on a baking sheet about 1-inch apart (parchment line is helpful, but not necessary). Bake for about 8-10 minutes. If you want a crispier sugar cookie, you can bake a little longer.

For icing:

This is double the icing recipe insuring that you will have plenty of colors, but the original recipe calls for half. The egg whites help to solidify the icing, so it is not runny as the icing sets. Make the icing after your cookies have cooled by combining all the ingredients in a mixer and blending well. Divide icing in bowls and add food coloring as desired and decorate your cookies.

Yield: 40 small cookies or 20 large cookies

