

Sugar Cookie Cut-Outs with Butter Frosting (from Darlene Enzian – 1/11/2023)

Sugar Cookie Ingredients:

½ cup Crisco Shortening (not the oil) – you can substitute part butter
¼ tsp. salt
1 cup sugar
1 egg
2 cups flour
1 tsp. baking Powder
3 tblsp. milk
½ tsp. vanilla

(I usually triple these ingredients – makes about 60 – 65 cookies.)

Blend Crisco, sugar, salt and eggs. Add dry ingredients alternately with milk/vanilla mixture, a little at a time. Blend well (you might have to use your hands toward the end of mixing – Do Not Knead). Roll out a small Portion of dough (about 1/8 to ¼ inch thick) and cut out cookies. Place cookies on greased baking sheet. Bake at 400 degrees for 7 to 9 minutes or until slightly brown on the edges. (The secret to a good sugar cookie is make them thick and don't cook them too long – I cook mine for 7 minutes.) Frost them with butter frosting (next page) that has been tinted with food coloring.

Butter Frosting
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Butter Frosting Ingredients:

1 stick (1/2 cup) butter, softened

Sprinkle top of butter lightly with salt

1 tsp. vanilla

4 cups confectioners sugar, added gradually

3 tblsp. milk, added gradually and alternately with sugar

Food Coloring

Mix until creamy. (If you want the mixture a little stiffer, add more sugar. If you want the mixture a little looser and a speck of milk.) Separate into individual bowls for each color you want. You can also make chocolate frosting by adding Hershey's Cocoa and a speck more milk.