**Sugar Cookies**

**YIELD = Depends on size of cookie cut outs**

**Ingredients**

90 mL Shortening

125 ml sugar

1 egg

2 mL vanilla

350-375 mL flour

2 mL baking powder

1 mL salt

**Methods**

1. Preheat oven to **200°C (400°F).**

2. Cream shortening and sugar well.

3. Beat in egg. Beat until light and fluffy. Beat in vanilla.

4. Sift together flour salt & baking powder. Blend 1/3 of the flour mixture into the creamed mixture at a time, mixing until flour is incorporated. \*\*This is a DOUGH- it will be stiff. Use a wooden spoon for the last 1/3 dry ingredients\*\*

5. Roll dough out approximately 1-2 cm thick on a clean, **lightly** floured, hard surface. Cut desired shapes. Space cookies carefully on a parchment lined cookie sheet.

6. Bake 8-10 min. **WATCH closely-** sugar cookies burn easily.

**Sugar Cookie Icing**

**Ingredients**

125 mL icing sugar

5 mL milk or water

5 mL white corn syrup

A few drops of almond extract

Assorted food coloring

**Methods**

1. In a small bowl, stir together icing sugar and milk until smooth. Beat in corn syrup and almond extract until icing is smooth and glossy. If icing is too thick add more corn syrup.

2. Divide into separate bowls, and add food colorings to each to desired intensity. Dip cookies, or paint them.