

Recipe Card

Sarah's Sugar Cookies



Ingredients:

1 Cup unsalted butter
(softened to room temperature)
2 Cups granulated sugar
2 tsp. vanilla
¼ Cup milk
4 Cups flour
2 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt (skip this if you had to
use salted butter—they're sugar
cookies, not salt cookies)

Cream together butter and sugar

Add in vanilla, eggs, and milk.

In a separate large bowl, add dry ingredients,
mix together with a fork.

Add wet ingredients to the dry.

Refrigerate overnight or freeze for 2 hours.

Roll out dough evenly on a floured surface.

Cut out cookies and bake for 8-11 minutes on
325 degrees.

Cool and frost!

<http://ladieslearn.com/2010/03/11/sarahs-sugar-cookies/>

Cream cheese frosting

Ingredients:

Cream cheese frosting:

½ Cup butter softened
8 oz. cream cheese soft-
ened.
1 Tbs. milk
1 tsp. vanilla
¾ bag powdered sugar

Cream together butter and cream cheese.

Add in milk, and vanilla. Make sure there are
no chunks of butter or cream cheese.

Add in powdered sugar a little bit at a time. Add
in more or less depending on how stiff you
want your frosting.

To color, use Wilton's Gel Colors. These are
the best and will produce nice, vibrant colors.