



## Sugar Cookie Cut-Outs

Blend well:

- $\frac{1}{2}$  cup butter (one stick)
- $\frac{1}{2}$  cup and 4T sugar

Add: (and again, blend well)

- About  $\frac{3}{8}$  tsp vanilla
- 1 small egg

Mix in a bowl together:

- $\frac{1}{8}$  tsp ground nutmeg
- $1 \frac{1}{8}$  tsp baking powder
- $\frac{1}{8}$  tsp salt
- $1 \frac{1}{2}$  cup flour

Also: 2 and  $\frac{1}{4}$  tsp milk



1. After butter/flour mixture is combined well, add the vanilla and egg. Mix well again.
2. Gradually add the dry ingredients. Add the milk as necessary to keep the mixture pliable.
3. Once mixture is mixed well, cover with plastic wrap and place inside refrigerator to keep chilled.

When rolling out, use following mixture so that the dough doesn't stick:

- 4 T sugar
- $\frac{1}{4}$  cup flour

Cookies bake at 375 degree oven, for 5-10 minutes. Watch carefully so that they do not burn.