

Group Members:

☺- Lab Leader

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SIMPLE SUGAR COOKIE RECIPE

Ingredients:

Preheat OVEN to 400°

1 cup butter
1 cup sugar
1 egg
1 teaspoon vanilla extract
3 cups flour
2 teaspoons baking powder

Read through the directions and:

CIRCLE all of the equipment needed

UNDERLINE all of the cooking techniques

Directions:

1. Place your butter on a plate and microwave for 10 seconds, then turn your butter over and microwave for another 10 seconds.
2. In large mixing bowl, Cream butter, sugar, egg and vanilla extract, until blended.
3. Add Flour and baking powder and mix well.
4. Once mixed you can choose what shape you want your *Simple Sugar Cookies* to be.
5. To make traditional round sugar cookies, scoop out teaspoons full of dough, roll into small balls, roll in sugar and flatten with fork to about 1/4" thickness.
6. Bake 7-8 minutes until just starting to brown around the edges

Simple Sugar Cookie Icing

1 & ½ C sifted powdered sugar

1 T butter, melted

¼ tsp. Vanilla

1-3 T milk

Directions:

1. Combine sugar, butter, and vanilla in a small mixing bowl
2. Add milk 1 Tbsp. at a time until desired consistency. Beat until smooth.