

Group Members:

☺- Lab Leader

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# SIMPLE SUGAR COOKIE RECIPE

## Ingredients:

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

Preheat OVEN to 400°

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 & 1/2 C sifted powdered sugar

1 T butter, melted

1/4 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.