

Lara's Perfect Sugar Cookies

--- Lara was my daughter Cara's imaginary friend when she was 3 years old. Paul, Cara, cousin Michael, friends Taylor & Zach, and many others, have all made these fun cookies through the years. We would make a day of it with decorations and icings all around the table and imaginations at work creating the most fun cookies you ever ate! I hope your family enjoys them as much as we have through the years.

Much Love-Deb's family

400* about 8-11 minutes-oven vary, watch closely

1 c butter – room temperature works best
1 ½ c sugar
2 eggs
6 Tbs milk
1 tsp vanilla
4 ½ c flour (plus more for rolling out dough)
1 tsp baking powder
1 tsp baking soda
¼ tsp salt

Measure flour, baking soda, baking powder & salt, set aside in a bowl. Cream butter & sugar together. Add eggs & vanilla, beat well. Alternate adding dry ingredients with the milk. Wrap in wax paper and chill for at least ½ hour. Will keep for at least 1 week in fridge. Place rolls in zip lock bags or double wrap if keeping for a later day.

You can tint the dough different colors for more festive fun. We make orange & black at Halloween. Yellow & pink at Easter. Red & green at Christmas and even blue for the 4th!

Flour a surface to roll dough out onto, will need to keep extra flour handy to re-flour as you go along. Take a handful of dough and roll to about ¼ inch thick – do not make too thin or you will have crunchy cookies. Cut into shapes with open cookie cutters. Place cookies of like sizes onto baking sheets and bake until lightly golden. Remove from pans and cool cookies on racks. Once cooled the fun begins again!

The secret to why everyone loves our cookies best is really simple. We ice the bottom of the cookies!!! It keeps them moister & fresher longer! We usually pipe an outline around the cookies and spoon in a bit of thinner icing- um good. Then we decorate with sprinkles and other candies.

I've never seen anyone eat just one!

