

Sugar Cookies

Ingredients

- 2 $\frac{3}{4}$ cup flour
- 1 tsp baking powder
- $\frac{1}{2}$ tsp salt
- 1 $\frac{1}{4}$ cup butter
- 2 cup sugar
- 2 lg eggs
- 2 tsp vanilla

Directions

- Stir together flour, baking powder and salt; set aside.
- In a large bowl, cream together butter and sugar until fluffy.
- Beat in eggs one at a time, then beat in vanilla.
- Gradually stir in dry mixture just until blended.
- Roll the dough into walnut-size ball then roll in colored sugar.
- Refrigerate balls for at least 20 minutes or freeze until ready to bake.
- Place cookies 2" apart on an ungreased cookie sheet and flatten slightly with the palm of your hand.
- Bake in a 350°F for 8-10 minutes until lightly browned at the edges.
- Cool on cookie sheet for 5 minutes, then remove to cool on a wire rack.