

## MINNIE'S SUGAR COOKIES

### Ingredients:

- 1 stick unsalted butter, room temperature
- 1/2 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- Pinch salt
- 1 1/4 cups all purpose flour
- Prepared decorating icing in white and red
- Pink sanding sugar

### Directions:

1. In a medium bowl, combine butter and sugar.
2. Beat at medium speed with an electric mixer until creamy, scraping down sides of bowl as necessary.
3. Beat in egg and vanilla.
4. Reduce mixer speed to low and beat in baking soda, salt and flour.
5. Divide dough in half and form into flattened balls.
6. Wrap in plastic wrap and refrigerate for at least one hour.
7. Preheat oven to 375 degrees.
8. Roll out refrigerated dough on a floured work surface to 1/8-inch thick.
9. Cut out dough with a heart-shaped cookie cutter and place one inch apart on an ungreased baking sheet.
10. Bake for about eight minutes or until cookies are lightly browned around the edges.
11. Place cookies on a cooling rack and let come to room temperature before decorating.
12. Spread decorating icing on cookies and sprinkle with sanding sugar.



Makes about 36 cookies.

