

# Basic Sugar Cookies

A basic must cookie dough. Easy to make and a fun activity for the whole family. Make and bake memories this holiday season the kids will remember for a lifetime.

**Time to complete:** 1 ½ + hrs.

**Age Group:** All ages (may require adult supervision)

## Ingredients:

- 1 cup hard margarine (or butter) softened (250 ml)
- 1 cup granulated sugar (250 ml)
- 2 large egg yolks
- ½ teaspoon vanilla (2 ml)
- 2 ½ cups all-purpose flour (625 ml)
- ½ teaspoon baking powder (2 ml)
- ½ teaspoon salt (2 ml)



## Make and bake instructions

- Cream margarine (or butter) and sugar in a large bowl.
- Add egg yolks 1 at a time, beating well after each addition.
- Add vanilla and beat until smooth.
- Combine flour, baking powder and salt in a small bowl.
- Add to margarine (or butter) mixture in 2 additions, mixing well after each addition until no dry flour remains.
- Divide dough in half.
- Shape each half into a ball.
- Flatten each ball into a disc and wrap with plastic wrap (or beeswax).

- Chill for 1 hour.
- Roll out dough between 2 sheets of waxed paper to about 1/8" (3 mm) thickness.
- Discard top sheet of waxed paper.
- Cut out shapes with cookie cutters.
- Arrange about 1" (2.5 cm) apart on greased cookie sheets.
- Bake in 350°(175°C) oven for 6 to 8 minutes until edges are golden (hint: cookies are better undercooked than overcooked)
- Once out of the oven, keep on the cookie sheet for about 5 minutes before removing to wire racks to cool completely.

### Basic Cookie Glaze:

- ¾ cup icing (confectioner's) sugar (175 ml)
- 1 tablespoon milk (15 ml)
- 2 teaspoon hard margarine (or butter) softened (10 ml)
- ¼ teaspoon vanilla (1 ml)
- Liquid (or paste) food colouring. For best results, use paste food colouring to make bolder colours. Use only a few drops of liquid food colouring to make softer colours.
- Alternative decorations: use sprinkles or M & M's™ but put on the cookies BEFORE baking.

