

No Fail Sugar Cookies

From Fancyflours.com

Makes about 8 dozen 3" cookies but recipe can easily be cut in half

Ingredients:

2 cups sugar

2 cups butter (4 sticks), room temperature

2 eggs

2 tsp. vanilla

6 cups flour

3 tsp. baking powder

1 tsp. salt

Instructions:

1. Cream sugar and butter until fluffy, about 5 minutes.
2. Add eggs and vanilla, mix well.
3. Mix dry ingredients in separate bowl and add to butter mixture. Mix well.
4. Put a handful of the freshly made dough between two sheets of parchment paper and roll to the desired thickness. Repeat with the rest of the dough. Put the rolled dough, including the parchment paper, on a cookie sheet and refrigerate for 10 minutes or longer. Your dough will be chilled and ready to cut and bake with no wait and no added flour! Repeat the process with scraps after cutting cookies.
5. Bake at 350 degrees for 8 to 10 minutes. Let cool on rack.