

Sugar Cookies

2 1/2 cups of flour
1 1/2 cups of confectioner sugar
1/2 tsp salt
1 cup of butter
1 egg (room temperature)
2 tablespoons milk
2 teaspoons vanilla

- Cut butter into dry ingredients; add egg, milk and vanilla.
Mix well.
 - Roll into ball and refrigerate for 3-4 hours
- Roll out on a floured pastry mat about 1/8 inch thick and cut into desired shapes.
(you may have to kneed a little extra flour in to help knock out stickiness)
Decorate with sprinkles, candies, etc... if desired
- Space out about 1/2 in on a cookie sheet & bake at 350 degrees for 5-6 minutes