

# Auntie Jane's Sugar Cookies

(from Better Homes & Gardens)

Makes 2 dozen

Ingredients:

- 2/3 c. butter or shortening
- 3/4 c. sugar
- 1 tsp. vanilla
- 1 egg
- 4 tsp. milk
- 2 c. sifted flour
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt

1. Thoroughly cream butter, sugar and vanilla.
2. Add egg; beat until light and fluffy.
3. Stir in milk.
4. Sift together dry ingredients and blend into creamed mixture.
5. Divide dough in half. **Chill one hour.**
6. Preheat oven to 375°F.
7. On lightly floured surface, roll into 1/8" thickness. Cut into desired shapes.
8. Bake on greased cookie sheet, about 6-8 minutes.
9. Let cool slightly on pan before removing.
10. Cool completely on cooling racks.

How'd it go? Let me know at [baketogether.com](http://baketogether.com)