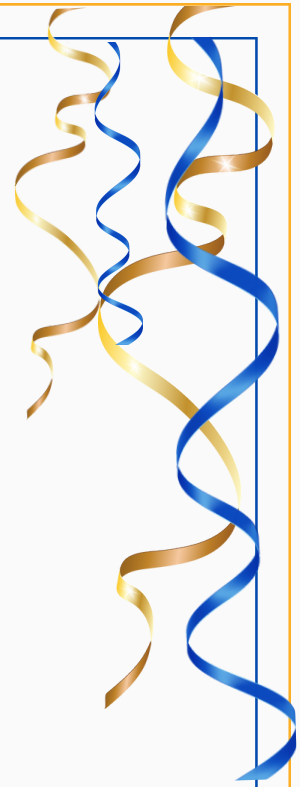


Sugar Cookies



Ingredients

- 1 ½ cups butter, softened
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 5 cups plain flour
- 2 teaspoons baking powder
- 1 teaspoon salt

Method

1. Cream butter and sugar in a large bowl with an electric mixer until smooth.
2. Beat in eggs and vanilla.
3. Stir in flour, baking powder, and salt. Cover, and chill dough for at least 1 hour (or overnight).
4. Preheat the oven to 200 degrees C.
5. Lightly dust a work surface with flour. Roll out dough to approximately 1/2 cm to 1 cm thickness.
6. Cut into shapes with a cookie cutter. Place cookies a couple of centimetres apart on baking sheets.
7. Bake for 6 to 8 minutes, until cookies are lightly browned.
8. Carefully transfer cookies to a wire rack and cool completely before decorating.

