

Christmas Sugar Cookies

Sue Herchenroether

Ingredients:

- 2 teaspoons baking powder
- 4 1/2 cups flour
- 1 cup butter (room temp.)
- 1 1/2 cups granulated sugar
- 5 large eggs
- 1 teaspoon vanilla

Directions:

Beat butter until creamy. Add sugar and beat until light and fluffy. Add eggs one at a time, beating well. Stir in vanilla and then the flour mixture (with the baking powder) 1 cup at a time to make soft dough. Cover and refrigerate over night. Heat oven to 350 degrees. Take about 1/3 of the dough and roll out about 1/8" thick. (Flour your working surface.) Dip cookie cutter in flour. Place on ungreased cookie sheet. Decorate cookies with sprinkles, etc. Bake 10-12 minutes until pale brown. Let cool 2 minutes and then remove from cookie sheet.