

Sugar Cookie Recipe

60 Cookies (2–2.5")

Oven Temp: 375°

Cook Time: 7–8 minutes

Cookies

1½ cups Powdered Sugar

1 cup Butter

¼ cup Milk

1.5 tsp Vanilla Extract

Mixed w/ Electric Mixer

2½ cup AP Flour

2 tbsp Cornstarch

1 tsp Baking Soda

1 tsp Cream of Tartar

Stirred In

Icing

4 cups Powdered Sugar

4 tbsp Milk

1.2 tsp Vanilla Extract

Mixed w/ Fork or Whisk

Add more milk if needed

Cover and refrigerate for at least **2 hours**

Generously flour work surface

Divide dough in half. With each half:

1. Roll to ¼" thick
2. Cut into desired shapes
3. Place cookies **2"** apart on greased baking sheet
4. Ball up dough and repeat

Bake @ **375°** for **7–8 minutes** (until edges are light brown)

Remove from cookie sheet to cooling rack