CHRISTMAS SUGAR COOKIES

INGREDIENTS

1⅓ cup butter or margarine, soft
1½ cups sugar
2 large eggs
1 tsp vanilla
4 cups sifted all purpose flour
2 tsp baking powder
Scant 3 tbsp milk

METHOD

1. Cream butter and sugar until fluffy.
2. Add eggs — beat until light.
3. Add vanilla and mix.
4. Sift together dry ingredients.
5. Stir into creamed mixture with milk.
6. Blend well.
7. Flour hands.
8. Form dough into 2 rolls.
9. Wrap in waxed paper.
10. Chill 1 hour or longer.
11. Roll out on floured board to ⅛" thick.
12. Dip cutter in flour — cut shapes.
13. Place on lightly greased cookie sheet.
14. Bake in 370° oven 8 to 10 min.
15. Cool on brown paper.
16. Makes 5 dozen.

Servings are not specified in the original family recipe.

AT THE TABLE A Prosecco

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