

Cookie Option

INGREDIENTS

SUGAR COOKIE RECIPE

(FROM SOMETHING SWEET BY MIRIAM PASCAL)

- 1/3 cup oil
- 1 ½ cups sugar
- 1 egg
- 2 egg yolks
- 2 teaspoons vanilla extract
- 2 1/3 cups flour

Instructions

1. In the bowl of a mixer on medium speed, beat oil and sugar until combined. Add eggs and vanilla and beat until creamy
2. Reduce mixer speed to medium and slowly add flour, beat until just incorporated. Do not overmix.
3. Preheat oven to 350. Line baking sheet with parchment paper and set aside.
4. On a lightly floured surface, roll dough about ¼ inch thick. Using cookie cutters or even the rim of the glass, cut dough and place on the prepared baking sheet.
5. Bake for 11-13 minutes until the cookies are golden brown in color.
6. Repeat step 4 & 5 until all the dough is used up.
7. Allow cookies to cool before decorating