Rolled Cookies

Ingredients

- 1/2 cup butter or margarine
- 1 cup sugar
- 1 tsp vanilla
- 2 eggs
- 2 1/2 cups sifted all-purpose flour
- 1/2 tsp salt
- 2 tsp baking powder

Instructions

1. Have butter or margarine at room temperature. Cream well, then cream in sugar and vanilla until mixture is light and fluffy.
2. Beat in eggs one at a time.
3. Sift flour with dry ingredients and stir in.
4. Chill dough if it seems rather soft.
5. Roll out a little at a time on a lightly floured board. Cut with a floured cutter and place on a greased baking sheet.
6. Roll cookies are generally made less than 1/4-inch thick.
7. Bake on a greased baking sheet in a 375°F oven for 10 to 14 minutes, depending upon thickness.

Freezer Method (Optional)

1. Roll dough into 2-inch diameter rolls and wrap in wax paper.
2. Place rolls in freezer bags, seal, and freeze.
3. When firm, slice with a sharp knife to desired thickness.
4. Bake on a greased baking sheet at 375°F for 10 to 14 minutes, depending upon thickness.

Sugar Cookie Variation

1. Roll cookie dough about 1/3-inch thick.
2. Cut into desired shapes and place on a greased baking sheet.
3. Sprinkle with granulated sugar or non-pareils (colored decorating sugar) before baking.

ROLLED COOKIES

½ cup butter or margarine
1 cup sugar
1 teaspoon vanilla
2 eggs
2½ cups sifted all-purpose flour
½ teaspoon salt
2 teaspoons baking powder

Have butter or margarine at room temperature. Cream well, cream in sugar and vanilla until mixture is light and fluffy. Beat in eggs one at a time. Sift flour with dry ingredients and stir in. Chill, if dough seems rather soft. Roll out a little at a time on a lightly floured board. Cut with floured cutter and place on greased baking sheet.

Roll cookies are generally made less than ¼-inch thick.

If desired, roll dough into 2-inch diameter rolls in wax paper. Place roll in freezer bags, seal and freeze. When firm, slice with sharp knife in thickness to suit. Bake cookies on greased baking sheet in 375-degree oven for 10 to 14 minutes, depending upon thickness.

Sugar Cookies: Roll cookie dough about ⅓-inch thick. Place cut-out cookies on greased baking sheet and sprinkle with granulated sugar or non-pareils (colored decorating sugar) before baking.

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