Granny's Sugar Cookies

Makes approximately 2 dozen cutout cookies

Ingredients

Cookies

- 1/2 cup butter
- 1 cup sugar
- 1 large egg
- 2 to 2 1/4 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp vanilla

Confectioners Sugar-Water Glaze

- 1 cup sifted confectioners sugar
- 5 to 6 tsp water
- Food coloring, if desired

Instructions

Cookies

1. Cream together butter and sugar.
2. Blend in egg.
3. Sift together flour, baking powder, salt, and vanilla; add to creamed mixture.
4. Divide dough into two parts.
5. Chill dough 1 to 2 hours so it will be easy to handle.
6. Roll dough one part at a time to 1/8" thickness and cut with cookie cutters. Keep other part of dough chilled until ready to roll.
7. Transfer cutouts to cookie sheet and bake in preheated moderate oven (375°F) for 8 to 10 minutes.
8. Frost with Confectioners Sugar-Water Glaze, if desired.

Confectioners Sugar-Water Glaze

1. Blend together sifted confectioners sugar and water.
2. Add food coloring if desired.
3. Brush glaze over cookies while still warm.

Tips for Making Perfect Cookies with Tupperware Cookie Cutters

1. Use small quantities of thoroughly chilled dough.
2. Roll the dough to a uniform thickness (approximately 1/8 inch) on a lightly floured pastry sheet.
3. Dip the cookie cutter in flour and shake off the excess. Do this each time you make a cutout.
4. Press the cookie cutter into the dough with a firm, even pressure, then lift cutter.
5. Use a spatula to transfer cutouts from the pastry sheet to a cookie sheet.

What kind of dough makes the best cookies? You can make beautiful cookies with your favorite rolled cookie recipe. Accurate measurements are important to give a cookie dough that is just right for rolling. Even refrigerator cookie rolls (found in the dairy case at the supermarket) may be used for rolling and cutting. The dough for making rolled cookies is a stiff one, and the cookies are crisp and tender.

GRANNY'S SUGAR COOKIES

Cream together	½ cup butter 1 cup sugar	Sift together and add to mixture	2 to 2¼ cups all-purpose flour 2 tsp. baking powder ½ tsp. salt ½ tsp. vanilla
Blend in	1 large egg		

Divide dough in two parts. Chill 1 to 2 hours so it will be easy to handle. Roll dough, one part at a time, to ⅛" thickness and cut with Tupperware Cookie Cutters. Keep other part of dough chilled until ready to roll. Transfer to cookie sheet and bake in preheated moderate oven (375°) 8 to 10 minutes. Frost, if desired, with **Confectioner's Sugar-Water Glaze.**

Makes approximately 2 dozen cutout cookies.

CONFECTIONERS SUGAR-WATER GLAZE

Blend together 1 cup sifted Confectioners sugar and 5 to 6 tsp. water. Add food coloring, if desired. Brush glaze over cookies while still warm.

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TIPS FOR MAKING PERFECT COOKIES WITH YOUR TUPPERWARE COOKIE CUTTERS.

1. Use small quantities of thoroughly chilled dough.
2. Roll the dough to a uniform thickness (approximately ⅛ inch) on a lightly floured Tupperware Pastry Sheet.
3. Dip the Cookie Cutter in flour and shake off the excess. Do this each time you make a cutout.
4. Press the Cookie Cutter into the dough with a firm even pressure, then lift cutter.
5. Use a spatula to transfer cutouts from the Pastry Sheet to a cookie sheet.

WHAT KIND OF DOUGH MAKES THE BEST COOKIES?

You can make beautiful cookies with your favorite rolled cookie recipe. Accurate measurements are important to give a cookie dough that is just right for rolling. Even the refrigerator cookie rolls (found in the dairy case at the supermarket) may be used for rolling and for cutting with the Tupperware Cookie Cutters! The dough for making rolled cookies is a stiff one, and the cookies are crisp and tender.

Try the recipe for Granny's Sugar Cookies on other side.

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