

Sugar Cookies

$\frac{1}{2}$ C butter

1 $\frac{1}{2}$ C sugar

2 eggs

2 $\frac{1}{2}$ C flour

$\frac{1}{2}$ tsp salt

2 T milk

1 tsp vanilla

1 tsp lemon flavoring

$\frac{1}{2}$ tsp baking powder

Mix butter, sugar, and eggs. Stir in milk, vanilla, lemon, salt, and baking powder. Add flour. Mix. (The dough is a bit wet. You will be tempted to add more flour—DON'T!) Chill dough at least 3 hours. Roll out on lightly floured surface and cut into desired shapes.* Bake at 350° 5-7 minutes only. Do not allow the bottom to brown much. Cool on cookie sheet.

*Keep the dough that is not being worked in the refrigerator.

*When combining the dough that was between shapes, brush off as much flour as possible. Press the pieces together rather than mix them together.

