

## COOKIE CUP RECIPE

Cookies MUST be Nut Free

### Ingredients

- 1 ½ cups butter, softened
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 5 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- Makes approx. 20 cookies

### Directions

1. Cream together butter and sugar in a large bowl with an electric mixer until smooth. Beat in eggs and vanilla. Stir in flour, baking powder, and salt. Cover, and chill dough for at least 1 hour (or overnight). <sup>[L]</sup><sub>[SEP]</sub>
2. Size – 5inch diameter approx. (Ziploc round container works well as a cookie cutter)
3. Preheat oven to 400 degrees F (200 degrees C). <sup>[L]</sup><sub>[SEP]</sub>
4. Lightly dust a work surface with flour. Roll out dough to 1/4 to 1/2 inch thickness. Cut into round cookies. Place cookies 1 inch apart on ungreased baking sheets. <sup>[L]</sup><sub>[SEP]</sub>
5. Bake in the preheated oven until cookies are lightly browned, 6 to 8 minutes. Carefully transfer cookies to a wire rack and cool completely before decorating.

**\*\* TIPS \*\***

I sometimes have to add more than 5 cups of flour, make sure the dough isn't sticky. (You can add lots of flour and the cookies turn out great).

Depending on the thinness of the cookie sheet, the cookies cook in 5 mins so watch them.

### **Gluten Free cookies**

*Requirement – Best completed by families with a member with Celiac Disease to ensure safety protocols are in place to keep everyone healthy.*