

Goody Guns Kosher Sugar Cookies - www.goodyguns.com

Ingredients

- 1 cup (200 grams) butter or pareve margarine, room temperature
- 1 1/4 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- 3 cups all-purpose flour

Cooking Directions

Preheat the oven to 400 degrees Fahrenheit. Mix margarine and sugar until smooth. Add in eggs and vanilla. In a separate bowl, mix flour with baking powder. Slowly add flour mixture to dough until just blended.

Divide dough into 2 balls. Do not refrigerate the dough. Flour rolling pin, rolling surface and cookie cutter. Roll out dough until 1/8 inch thick. Cut into shapes. Use a spatula to place cut-out shapes onto an ungreased cookie sheet. Continue rolling and cutting cookies until the dough all the dough is used. Re-flour surface, rolling pin and cookie cutters as needed.

Bake at 400 degrees Fahrenheit for 6-8 minutes or until lightly browned.