

Sugar Cookies Recipe

Prep time: 15 mins

Serving: 12

Ingredients:

- 3 cups all-purpose flour
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup unsalted, softened butter
- 1 cup sugar
- 1 beaten egg
- 1 tablespoon milk
- Powdered sugar



Directions:

1. Preheat the oven to 375 degrees F.
2. I collected all of our wet and dry ingredients.
3. In a separate bowl, I added the dry ingredients; flour, baking powder, salt, and sugar.
4. In another separate bowl, I added the wet ingredients; butter, egg, and milk.
5. Slowly adding the wet ingredients while stirring the dry mixture, I mixed well.
6. Mix until it has a dough form and texture.
7. Mold dough into small cookies and place onto a baking sheet leaving space throughout.
8. Let them cook for 8 minutes, when done let them settle for 2 minutes.

Recipe adapted from Food Network