

Sugar Cookies (version 2)

1 stick softened butter

3/4 cup sugar

1 egg

2 tsp vanilla

1 1/2 cup flour

1/4 tsp salt

Preheat oven to 375 degrees. Cream the softened butter and sugar in a large mixing bowl. Add the egg and vanilla to the creamed butter and sugar. Blend the ingredients well. Mix the dry ingredients in the other mixing bowl. Add this to the wet mixture. Blend it well. Chill the dough for 15 minutes, then roll and cut the dough as desired. Place the cookies on a greased baking sheets. Bake for 8 to 10 minutes. Allow the baked cookies to cool before decorating or eating them. Makes about 24 cookies.

Decorated Sugar Cookies: Frost and decorate cooled cookies with white or vanilla frosting tinted with food coloring if desired. Decorate with colored sugar, small candies, candied fruit or nuts if desired.