

# Sugar Cookies\*

## Cookies:

1 1/2 cups butter (3 sticks)  
2 cups sugar  
3 eggs  
2 teaspoons vanilla  
2 teaspoons baking powder  
1/2 teaspoon salt  
5 cups cake flour

## Frosting:

1 cup butter, at room temperature  
1 pack of cream cheese, at room temperature  
5-7 cups powdered sugar  
milk  
1 teaspoon vanilla

Cream butter and sugar. Add eggs and vanilla and mix until blended well. Add dry ingredients and mix. To make dough easier to work with, chill before rolling. Roll to about 1/4 inch thick and form (cut) cookies and bake at 350 for 10 minutes. Cookies are done when top is slightly cracked and no longer looks wet. Edges may be slightly browned.

Top the cookies with either frosting or glaze, below.

Makes about 2 1/2 to 3 dozen, depending on the size of your cookie cutter.

Beat soft butter, cream cheese and powdered sugar together until smooth. Add a splash of milk and vanilla, blend well. Tint frosting with food color as desired. Decorate with sprinkles immediately after frosting.



\*Seriously the best sugar cookies ever! Recipe adapted from Cutler's in Boston.

Image from <http://www.oregoncoast.org/culinary/sugar-cookies-recipe/>