Sugar Cookies

A Recipe from my Grandma
and posted on realcoake.com

Servings: About 30 cookies

Prep & Cook Time: 30 minutes

Ingredients:

- 2 Tablespoons butter, softened
- 1 cup sugar
- 2 eggs, well beaten
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup milk



Directions:

1. Preheat oven to 300 degrees.
2. Cream butter and sugar. Gradually add the well beaten egg.
3. Mix and sift (or whisk) the baking powder, salt and flour.
4. Add the flour mixture to the creamed butter and sugar.
5. Add milk.
6. Drop dough onto baking sheet. (Silpat lined works best)
7. Bake for 15 - 20 minutes if using small scoop when dropping. If using less dough, cook 12-15 minutes. If making large heart cookies pictured on the blog, cook about 45 minutes. Cookies should bounce back when pressed before removing from the oven.

A complimentary recipe for personal use only. From realcoake.com
http://www.realcoake.com/2014/01/sugar-cookies.html