

Grandma Flatness's Sugar Cookies



Ingredients

½ Cup Butter
½ Cup Shortening
2 Cups White Sugar
3 Eggs

1 tsp Vanilla
4 Cups Flour
1 tsp Baking Powder
½ tsp Salt

Directions

Preheat oven to 350°F.

Cream butter, shortening and sugar together until creamy. Add eggs and vanilla and beat together well. Add flour, salt and baking powder to mixture. Mix to a dough.

Roll out to about ¼ inch thickness and cut shapes with cookie cutters. Decorate with sprinkles and sugar. Place on pans coated with pan spray. Bake for 7-10 minutes. Do not brown. Cool on a wire rack. Store tightly covered or freeze.

Notes

Omit the sugar or sprinkles and frost with frosting after the cookies have cooled.

