



# Sugar Cookies

## LET'S MAKE COOKIES

Remember to always ask an adult for help in the kitchen.

### Ingredients:

- 1 ½ cups butter, softened
- 2 cups white sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 5 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt

**Step 1:** In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla.

**Step 2:** Stir in the flour, baking powder and salt.

**Step 3:** Cover and chill dough for at least one hour or up to 24 hours.

**Step 4:** Preheat oven to 400°F.

**Step 5:** Roll out dough on floured surface 1/4 to 1/2 inch thick. Use your favorite holiday cookie cutter to cut into BEARY fun shapes. Place cookies 1 inch apart on ungreased cookie sheets.

**Step 6:** Bake 6 to 8 minutes in preheated oven. Cool completely.

**Extra:** Decorate with your favorite icing and sprinkles!

