

• Title Sugar cookie cutouts

• Serves 45-60 cookies; depending on size

• Favorite recipe from _____

• Ingredients

	Brands &
3/4 cup Butter (Softened)	Land O Lakes
3/4 cup shortening	Crisco
2 cups sugar	C & H
4 eggs large (room temp)	
5 cups flour	Pillsbury
1 1/2 teaspoons vanilla	Schilling
2 teaspoons Baking Powder	Calumet
1 teaspoon salt	Morton

Convection - 375° 6-7 min

1/4 inch Rolling Pin

• Method In mixer cream butter, crisco and sugar until smooth and fluffy. Add eggs and vanilla. Mix well. In separate bowl combine flour, salt and baking powder. Add to sugar mixture & continue beating on low. Add one to two cups at a time until all is added. Cover & chill at least one hour or even overnight.

When ready to bake pre-heat oven to 400°. Roll out on floured smooth surface, 1/4 to 1/2" thick. Place 1 inch apart on ungreased cookie sheet. Bake 6-8 minutes. Cookies do not brown.

• Notes Every oven is different. If cookie edges brown they are in oven too long. Make a trial batch to see how long your oven takes. Cool completely. Ice cookies & let icing harden for several hours before stacking on plate.