



NANNY JASMINE'S SUGAR COOKIES

INSTRUCTIONS

INGREDIENTS

- 3/4 cup sugar
- 8 tablespoons butter, softened
- 1 pinch of salt
- 1 teaspoon baking powder
- 2 tablespoons milk
- 2 teaspoons vanilla extract
- 1 large egg
- 2 cups all-purpose flour

PREP TIME

- Prep | 2 hrs
- Cook | 12-15 m
- Ready in | 2.25 hrs

A favorite recipe in the Berry home that has also been taught and shared with every one of Nanny Jasmine's nanny kiddos. This recipe has many happy memories associated with it, and we are excited to see what memories you will also create.

01

In a large bowl, with mixer at low speed, beat the first 4 ingredients until blended. Increase speed to high; beat until mixture is light and creamy. Reduce speed to low. Add milk, vanilla, and egg; beat until blended (mixture may appear curdled).

02

With a wooden spoon, stir in flour until blended. Shape dough into 2 balls; flatten each slightly. Wrap each in plastic wrap and refrigerate for 1 hour or until firm enough to roll. (Or, place in freezer 30 minutes.)

03

Preheat oven to 350°F. On a lightly floured surface, with a floured rolling pin, roll 1 piece of dough 1/4 inch thick, keeping the remaining dough refrigerated.

04

With assorted 3 to 4-inch cookie cutters, cut dough into as many cookies as possible; refrigerate trimmings. Place cookies, about 1 inch apart, on an ungreased large cookie sheet. (We like to sprinkle with colored sugar before going in the oven.)

05

Bake cookies for 12 to 15 minutes, until golden around edges. Transfer cookies to wire rack to cool. Repeat with the remaining dough. Reroll trimmings; cut out more cookies and bake as above. Store cookies in airtight containers.