

Eliza's VANILLA SUGAR COOKIES RECIPE

4 cups all purpose flour
1 teaspoon baking powder
0.5 teaspoon salt
8 ounces unsalted butter at room temperature
2 cups of sugar
2 eggs
1 teaspoon of vanilla

Directions:

Mix flour, baking powder and salt in first bowl. In a separate bowl beat butter and sugar until fluffy, then beat in 1 egg at a time, lastly add vanilla.

Add flour mixture slowly to the bowl with butter and mix it on a slow speed.

Knead with your hands until smooth, wrap in a plastic and chill in the fridge until firm enough to roll and cut out desired shapes. Bake for 8-10 min at 350F.



Icing:

1 cup confectioner's sugar
4 teaspoons of milk
2 teaspoons of light corn syrup
Mix everything together until smooth,
add food coloring

