

Ingredients for Gimme Some Sugar Cookies:

3/4 cup (1 1/2 sticks) salted butter
3/4 cup granulated sugar
1/4 teaspoon salt
2 teaspoons vanilla
1 large egg
2 cups unbleached all-purpose flour

Icing for Gimme Some Sugar Cookies:

For 1 dozen cookies:

1/2 cup powdered sugar
1 tablespoon half n' half
few drops vanilla
few drops coloring
Sprinkles (if desired)

Special Equipment:

cookie cutters
rolling pin

Directions:

1. In an electric mixer cream butter, sugar and salt.
2. Add vanilla and egg. Mix.
3. Add flour and mix.
4. Gather dough and pat smooth. Allow dough to chill for 1/2 hour in the freezer or 1 hour in the refrigerator.
5. Lightly flour board and rolling pin.
6. Roll out dough to 1/4 inch thick.
7. Cut into shapes and place cookies on baking sheet.
8. Bake in a preheated 325(f) oven for 13 minutes. Cookies will be pale on top and slightly golden on the bottom. Allow to cool before icing. **NOTE:** If using colored sugars, sprinkle with sugars before baking.
9. **For the icing:** In a mixing bowl, run whisk through powdered sugar to remove lumps.



10. Add half n' half to powdered sugar.
11. Whisk vigorously (no lumps!).
12. Add coloring of choice and whisk again.
13. Use the back of a spoon and carefully ice cookies.
14. Add sprinkles for some extra bling.

Makes about 3 dozen cookies depending on cookie cutter size. Keep fresh in an air-tight container at room temperature for up to one week.

Dough can be refrigerated for up to two weeks or frozen up to a month.

Other Decorating Options for Gimme Some Sugar Cookies

Chocolate Icing for 1/2 dozen cookies:

1/2 cup chocolate pieces

1 tablespoon butter

- Melt chocolate and butter in microwave for 20-30 seconds until melted, creamy, smooth and shiny.

OR...

- Top plain cookies with sifted powdered sugar (easier method)
- Add colored sugars to raw cookies before baking (easiest method)
- Top iced cookies with sweetened shredded coconut to create "fur."