**Rolled Sugar Cookies**

(Yields approximately 18 cookies)

Ingredients:

500ml sifted all-purpose flour

2ml baking powder

Pinch of salt

125ml sugar

1 egg

90ml butter

5ml vanilla

10ml milk

Directions:

**Day #1: Cookie Dough**

1. Sift together flour, baking powder and salt
2. In a separate bowl, cream together butter and sugar until smooth and light in colour
3. Add the egg and milk to creamed butter and sugar
4. Slowly incorporate flour mixture until smooth
5. Shape dough into a disk, wrap in saran wrap, label and put into fridge

**Day#2: Baking the Cookies**

1. Preheat the oven to 375 degrees F
2. Get dough from the fridge
3. Clean counter and sprinkle with powdered sugar/flour
4. Roll out dough to ¼ inch thickness
5. Lift frequently to ensure it is not sticking to the counters
6. Cut into desired shapes and place 1 inch aparton greased cookie sheet
7. Bake for 7-9 minutes until cookies are golden around the edges
8. Let cookies cool on sheet for 2 minutes before removing to wire rack
9. Wrap cookies in saran wrap and label

**Day #3: Decorating the Cookies**

1. Get cookies from back of room
2. Get a hand mixer
3. Need: 125ml icing sugar, 7ml water and food colouring
4. Beat together icing sugar, water and food colouring
5. Using a plastic bag, knife or spoon ice your cookies
6. Use candy from home to decorate