

Buttery Sugar Cookies



Ingredients

- 1 cup sugar
- 1 cup butter, softened
- OR 1 cup margarine, softened
- 1 teaspoon vanilla
- 2 eggs
- 3 cups **Martha White® All-Purpose Flour**

Preparation Directions

1. In large bowl, combine sugar and butter; beat with electric mixer until light and fluffy. Add vanilla and eggs; blend well. Add flour; mix well. Cover with plastic wrap; refrigerate at least 1 hour for easier handling.
2. Heat oven to 350 degrees F. On lightly floured surface, roll dough to 1/8-inch thickness. Cut with 2 1/2-inch round or shaped cutter. Place 1-inch apart on ungreased cookie sheets.
3. Bake at 350 degrees F. for 10 to 12 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets. Cool 10 minutes or until completely cooled. Decorate as desired.

VARIATIONS

1. Try these fun, easy Buttery Sugar Cookie recipe variations: Candy Canes and Wreaths and Paintbrush Cookies

Serving size: 6 dozen cookies