



Sparkling Sugar Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup sugar

3/4 cup butter

1 tsp vanilla

1 large egg

2 cups flour

1 1/2 tsp baking powder

1/4 tsp baking soda

1/4 tsp salt

colored sugar for decoration

Instructions

Sorry for the bad camera phone photo! I used this recipe when my mixer broke, since it only needs to be mixed/stirred by hand. These sugar cookies are easy to make, pretty and tasty. Even after I got a new mixer, I made them again and received rave reviews each time :)

1) preheat oven to 350 degrees.

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- 2) microwave butter and sugar until soft but not liquid; mix well.
 - 3) add vanilla and beaten egg.
 - 4) sift together dry ingredients in large mixing bowl.
 - 5) add butter/sugar/vanilla/egg mixture and mix well.
 - 6) chill dough for 30 minutes to 1 hour
 - 7) roll dough (1 heaping tbsp) into balls and dip or roll in decorative/colored sugar
 - 8) arrange on ungreased baking sheet, about 2 inches apart
 - 9) bake for 11-13 minutes or until golden but not brown