

*From the kitchen of David and Jennifer Deaven*

\$id: milas\_sugar\_cutout\_cookies\_v1.3\_2018/11/26\_04:47:57\_deaven Exp \$

Servings: 24

7. Decorate with your favorite frosting and holiday candles or sprinkles.
6. Set on lightly greased or parchment-lined cookie sheets and bake in preheated oven 6 to 8 minutes until very light brown in color.
5. Cut out cookie shapes using your favorite holiday cookie cutters.

## Desserts/Milas Sugar Cutout Cookies

## Desserts/Milas Sugar Cutout Cookies

..From Mila's European Bakery, Thiensville, WI ..Printed in the Milwaukee Journal Sentinel, Dec. 4, 2002 ..Makes about 2 1/2 dozen 4-inch cookies ..

- A:
- 1 1/2C sugar
  - 2C butter, at room temperature
  - 1 1/2t salt
  - 1T baking powder
  - 1 1/2t baking soda
  - 1t vanilla extract
- B: 4 eggs, beaten
- C: 6C flour (about)
0. Preheat oven to 375F.
1. Mix (A) and beat until smooth and creamy.
  2. Add eggs (B), scraping down sides to ensure that batter is completely mixed.
  3. Add flour until dough does not cling to sides of bowl and is not sticky.
  4. Remove dough from bowl and set on well-floured surface.



*From the kitchen of David and Jennifer Deaven*