

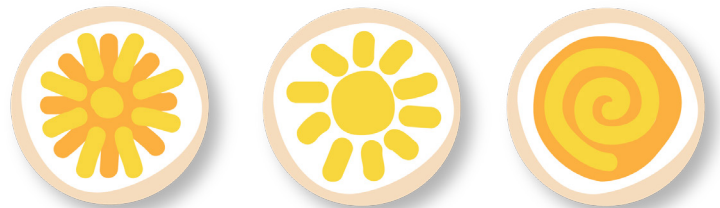
HOMEMADE SUGAR COOKIES

Celebrate Earth Day with these delicious homemade sugar cookies inspired by the classic Betty Crocker recipe.

Decorate with your favorite store-bought frosting, or make your own! Check out our how-to tutorial complete with decorating inspiration for how to make your own solar panel and sun cookies.

INGREDIENTS:

- 1 1/2 cups powdered sugar
- 1 cup butter (softened)
- 1 egg
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar



DIRECTIONS:

1 In large bowl, beat powdered sugar, butter, vanilla, and egg with an electric or stand mixer on medium speed. If you don't have a mixer, you can mix with a spoon until blended. Stir in flour, baking soda, and cream of tartar. Refrigerate and chill for at least 2 hours.

2 Heat oven to 375°F. Lightly grease cookie sheets with shortening or cooking spray, or line with parchment paper or silicone baking mats.

3 Divide dough in half. Roll each half on a lightly floured surface until 1/4 inch thick. Cut into desired shapes. Place cookies about 2 inches apart.

4 Bake 7 to 8 minutes or until edges are light brown. Remove from cookie sheets to cooling racks. Let cool completely before decorating.

Frosted & Decorated Sugar Cookies:

Frost cooled cookies with your favorite vanilla frosting tinted with food color if desired. Decorate with colored sugar, sprinkles, or candies if desired.

Enjoy!