Open Access Sugar Cookie Recipe

Musselman Library
Gettysburg College

Follow this and additional works at: https://cupola.gettysburg.edu/oaweek

Part of the Scholarly Communication Commons, and the Scholarly Publishing Commons

Share feedback about the accessibility of this item.


This open access event is brought to you by The Cupola: Scholarship at Gettysburg College. It has been accepted for inclusion by an authorized administrator of The Cupola. For more information, please contact cupola@gettysburg.edu.
Description
A family recipe provided by Janelle Wertzberger, Director of Reference and Instruction. This is the perfect sugar cookie recipe to use with your open access cookie cutter. The cookies don’t spread out when you bake them, and they taste delicious!

Disciplines
Library and Information Science | Scholarly Communication | Scholarly Publishing
Open Access Sugar Cookies

1 1/4 c. butter, softened
2 c. sugar
2 eggs
5 c. flour
1 t. salt
4 t. baking powder
1/2 c. milk
1 t. vanilla

Cream butter and sugar. Add eggs and beat until fluffy. Stir together dry ingredients and add alternately with milk. If dough is sticky, add flour to handle.

Chill at least 2 hours.
Roll on well-floured surface. Cut into desired shapes.
Bake at 350-375° F, about 8 minutes. Check bottom carefully.
When cookies begin to brown, remove from oven.

Note: These freeze beautifully if they are not frosted. Bake ahead, freeze, and frost when you need them!