Open Access Sugar Cookie Recipe

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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!