

## Cookie Pan Sugar Cookies



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3/4 cup plus 2 tablespoons butter or margarine, softened  
1/2 cup granulated sugar  
1 egg  
1 1/2 teaspoons vanilla extract  
1 package Yumee Yumee Cookies mix

**In a large bowl**, beat butter until creamy. Add sugar and mix well. Add eggs and vanilla. Mix well. Add Yumee Yumee Cookies mix to butter mixture. Mix well, scraping sides of bowl often. Immediately press dough into a lightly greased cookie pan, filling no more than 1/2 full.

**Bake** at 350 degrees for 7 to 8 minutes, or until cookies are lightly browned on the edges. Allow cookies to sit in pan for 10 minutes. Lightly tap pan on counter to loosen cookies. Remove cookies from pan and continue cooling on a wire rack. Decorate with royal icing.

**Cook's Note:** *Electric mixer required.* Substitute 1 1/2 teaspoons vanilla extract with 1 teaspoon vanilla extract and 1/4 teaspoon almond extract.