

Easy Cut Out Sugar Cookies



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

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.

Divide dough into 3 balls. Wrap each ball with plastic wrap and refrigerate for 1 hour or more.

Removing one ball at a time, roll each portion to 1/8 to 1/4 inch thickness on a lightly floured surface. Use the [Rolling Mix](#) suggestion. Cut dough with floured cookie cutters using 2 1/2 to 3 inch cutters. Dough may be rerolled; form scraps into a ball; wrap with plastic wrap and chill for at least 15 minutes before using.

Place cookies about 1 inch apart onto an ungreased baking sheet. Sprinkle cookies with coarse sugars or decorative sprinkles.

Bake at 350 degrees for 7 to 8 minutes, or until edges are slightly browned. Immediately remove cookies from baking sheet and cool on a wire rack.

Makes 4 to 6 dozen

Cook's Note: *Electric mixer required.* To make cookieies from 1 1/2 to 2-inch cookie cutters, bake at 350 degrees for 5 minutes. Cookieies may be decorated with royal icing or frosting. If frosting cookieies, eliminate coarse sugars, prior to baking. To make frosting, beat 3 tablespoons softened butter, 1 1/2 cups powdered sugar, 2 tablespoons milk, and 1 1/2 teaspoons vanilla extract until smooth and creamy in a large bowl. Add food coloring, if desired. Frost baked cookieies. Coarse sugars may be added while frosting or royal icing is still moist. Use Easy Cut Out Sugar Cookieies to make sandwich cookieies.

Yummee Yummee