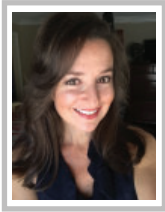


# WHAT'S COOKIN' ?

HOLIDAY PRINTABLE RECIPE, BON APPÉTIT!



## HOPE REAGAN'S TRADITIONAL SUGAR COOKIES

"My oldest holiday traditions began around the age of ten when I started doing the baking for my mom. To this day, if I do not bring the decorated sugar cookies to the family gatherings, everyone gets really upset with me! For a while, even turkey shaped sugar cookies made an appearance on Thanksgiving!"

### INGREDIENTS

- 1 cup Crisco
- 2 cups sugar
- 3 eggs
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- 2 tablespoon milk
- 3 cups flour



### DIRECTIONS

**Cookies:** Add Crisco, sugar, eggs, vanilla in a large mixing bowl and beat with a mixer until creamy. Stir in baking powder then gradually add flour and stir until blended together. Wrap dough in plastic wrap and refrigerate at least up to three hours.

Lightly sprinkle an inverted cookie sheet and rolling pin with flour. Roll dough out onto an inverted cookie sheet. Press cookie cutter into dough and remove excess dough around cutter. Work excess cookie dough back into a ball and repeat process. Bake cookies for 8 minutes (they should not turn brown).

**Icing:** you can make your own Royal icing or use Betty Crocker Cookie Icing in a pouch.

### Royal Icing:

- 2 egg whites, beaten
- 4 cups confectioners' sugar
- 1/4 tsp cream of tartar
- 1 Tbs Karo Syrup
- 2 Tbs lemon juice

Using an electric mixer, beat egg whites until peaks form. Gradually add in sugar, karo syrup and cream of tartar until mixture is thick enough to hold its shape. Decorate top of cookies and let sit to harden.

