

Nana's Butter Cookies

1 cup butter, creamed
1 cup sugar
2 eggs
4 cups sifted flour
1 tsp vanilla
3 tsp baking powder
1/8 tsp salt

colored sugar, chopped nuts, shredded coconut, or candied fruit

To the creamed butter gradually add the sugar; when fluffy beat in the eggs; add the vanilla. Sift in the dry ingredients in 3 installments, mixing with the hands if necessary, to form a stiff dough. Form into a ball; cover with waxed paper; chill thoroughly. Roll out 1/8 inch in thickness; cut with a plain or fancy cutter (2 1/2 inch) dipped in flour. Sprinkle with sugar, nuts, or other decoration. Transfer to baking sheets with a spatula. Bake at 400 for 7-10 minutes to a light brown. Remove to a rack and cool; pack away in a covered box to keep them fresh.

Yield: 84 cookies (2 1/2 inch)

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