

## Auntie Anne's Sugar Cookies

Prep Time - 15 minutes. Cook Time: 6-8 minutes

Chill overnight

Ingredients:

2 sticks of butter

1 1/2 c sugar

1 tsp vanilla

2 eggs

3 1/2 - 4 1/4 flour (depending on altitude)

2 tsp cream of tartar

1/2 tsp salt

1 tsp baking soda

Make at night and chill until the AM. Keep the dough not using in the refrigerator.

Use 3 1/2 cups of flour to start.

Cream room temperature butter. Add sugar and mix. Add eggs and mix. Add vanilla and mix. Put dry ingredients in a bowl and whisk together. Add dry ingredients to the wet mixture a little at a time. Chill overnight.

Using a rolling pin and flour, roll dough out to 1/4 inch thickness. Cut using desired cookie cutters.

Bake at 400 degrees for 6-8 minutes

Sprinkle with colored sugar sprinkles or cool and frost with buttercream icing.

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