

ULTIMATE SUGAR COOKIES



Cookies

1-1/4 cups sugar

1 cup (1 stick) Crisco (or Butter Flavor Crisco) All-Vegetable Shortening

2 eggs

1/4 cup light corn syrup or regular pancake syrup

1 tablespoon vanilla

3 cups all-purpose flour (plus 4 tablespoons divided)

3/4 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

Decorations (your choice)—granulated sugar, colored sugar crystals, frosting, decors, candies, chips, nuts, raisins, coconut, decorating gel

1. **Heat** oven to 375°F.

2. **Combine** sugar and Crisco in large bowl. **Beat** at medium speed of electric mixer until well blended. **Add** eggs, syrup, and vanilla. **Beat** until well blended and fluffy.

3. **Combine** 3 cups flour, baking powder, baking soda, and salt. **Add** gradually to creamed mixture at low speed. **Mix** until well blended. **Divide** dough into 4 quarters.

Tip—If dough is too sticky or too soft to roll: **Wrap** each quarter of dough with plastic wrap. **Refrigerate** at least 1 hour.

4. **Spread** 1 tablespoon of flour on large sheet of waxed paper. **Place** one-fourth of dough on floured paper. **Flatten** slightly with hands. **Turn** dough over and **cover** with another large sheet of waxed paper. **Roll** dough to 1/4-inch thickness. **Cut** out with floured cutter. **Transfer** to ungreased baking sheet with large pancake turner. **Place** 2 inches apart. **Sprinkle** with granulated sugar or colored sugar crystals, or leave plain to frost when cooled.

5. **Bake** one baking sheet at a time at 375°F for 5 to 9 minutes, depending on the size of your cookies (bake smaller, thinner cookies closer to 5 minutes; larger cookies closer to 9 minutes). **DO NOT OVERBAKE**. **Cool** 2 minutes on baking sheet. **Place** sheets of foil on countertop. **Remove** cookies to foil to cool completely, then **frost** if desired.

MAKES ABOUT 3-4 DOZEN COOKIES