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| Sugar Cookies |
|   |
| Makes about 8 large cookies or 15 2 1/2-inch cookies |
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|   |  |
| 500 |  | mL sifted all-purpose flour  |
|   |  |
| dash |  |  salt  |
|   |  |
| 7  |  | mL baking powder  |
|   |  |
| 125 |  |  mL unsalted butter  |
|   |  |
| 125 |  | mL sugar  |
|   |  |
| 1 |  | large eggs  |
|   |  |
| 5 |  | mL pure vanilla extractor 5 mLfresh lemon juice and zest of 1 lemon  |
|   |  |
| 30 |  | mL fine sanding sugar, for decorating (optional)  |
|   |  |
|  |  | [Royal Icing](http://www.marthastewart.com/page.jhtml?type=content&id=recipe1300), for decorating (optional)  |
|   |
|   | 1.   In a large bowl, sift together flour, salt, and baking powder. Set aside.  |
|   |
|   | 2.   Use an electric mixer to cream butter and sugar until fluffy. Beat in eggs.  |
|   |
|   | 3.   Add flour mixture, and mix on low speed until thoroughly combined. Stir in vanilla or lemon juice and zest. Wrap dough in plastic; chill for about 30 minutes.  |
|   |
|   | 4.   Preheat oven to 325°. On a floured surface, roll dough to 1/8 inch thick. Cut into desired shapes. Transfer to ungreased baking sheets; refrigerate until firm, 15 minutes. Remove from refrigerator, and decorate with sanding sugar, if desired. Bake until edges just start to brown, 8 to 10 minutes. Cool on wire racks. Decorate with [Royal Icing](http://www.marthastewart.com/page.jhtml?type=content&id=recipe1300), if desired. May be stored at room temperature in an airtight container for up to 2 weeks.  |
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|   |   | Photograph by: Victor Schrager |
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