Deluxe Sugar Cookies

Cookery Principle: rolled cookies

Cookies (for 2)

- ½ c margarine
- ¾ c icing sugar
- 1 egg
- ½ tsp vanilla
- ¼ tsp almond extract
- 1 to 1 ½ c flour
- ½ tsp baking soda
- ½ tsp cream of tartar

Icing (for 4)

- 1 ½ c icing sugar
- 2 T corn syrup
- 1 T lemon juice
- 2 tsp water
- Food colouring

Equipment:

- large bowl
- medium bowl
- fork/wooden spoon
- dry measures
- measuring spoons
- rubber spatula
- metal spatula
- flipper
- cookie sheet
- parchment paper
- cooling rack
- rolling pin
- cookie cutters
- pastry brush
Method:
1. Preheat oven to 375°F and line cookie sheet.
2. Cream margarine in large mixing bowl on low speed with electric mixer. Gradually add icing sugar, egg, vanilla and almond extract. Mixture should be light and creamy.
3. Measure and sift flour with baking soda and cream of tartar. Gradually add to margarine mixture.
4. Roll dough \( \frac{1}{4} \) inch thick on a lightly floured counter.
5. Cut into shapes and place on cookie sheet leaving 1 inch in between.
6. Bake 7-8 minutes (or until golden brown on the edge). Makes 12-14 cookies.

Store in labeled paper bag to decorate tomorrow. (Must keep at least 12!)

FROSTING (for four):

1. Put corn syrup and lemon juice in medium bowl and gradually add icing sugar, mixing with a fork.
2. Add food colouring until desired shade achieved.
3. Paint on cookies with pastry brush and let dry.

Product standards: fine texture, rolled evenly, lightly browned edges
No tablesetting
Food groups: Grains, other