

Sugar Cookies

Makes 4 dozen standard-sized cookies.

This recipe is most suitable for bite-sized to medium-sized cookies. Follow it if you want a light, tender, finely textured cookie with a clean, fresh taste and a smooth surface for decorating.

INGREDIENTS

- 2 2/3 cups all purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter
- 1 cup INDIA TREE Caster Sugar
- 1 large egg
- 2 teaspoons lemon juice, freshly squeezed

INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. In a large bowl, combine flour, baking soda, and salt. Set aside.
3. In an electric mixer on medium speed, cream butter and sugar until light and fluffy, about 4 to 5 minutes. Add egg and lemon juice. Beat until well mixed. With mixer on low, beat in flour until combined.
4. Divide dough into four pieces, form into disks and wrap each disk in plastic. Refrigerate until firm, at least 1 hour.
5. Line two cookie sheets with parchment paper or silicone baking pads.
6. Roll out dough disk on a lightly floured work surface until it is 1/4 inch thick. Cut out desired shapes with cookie cutters. Place 1/2 inch apart on prepared sheets.
7. Bake until edges just start to brown, about 8 to 10 minutes. Transfer to cooling racks. Repeat with the remaining dough. Let cool completely before decorating.



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