

HALLOWEEN RECIPES – HALLOWEEN DECORATED SUGAR COOKIES

By Kimberli Washington, Public Information Office



(Makes about 2 dozen)

Ingredients:

- 4 eggs
- 2 cups white sugar
- 1 ½ cups butter, softened
- 1 teaspoon pure vanilla extract
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- Halloween shape cookie cutters
- Edible garnishment (e.g., sprinkles)
- Decorating icing (colors of choice)

Directions:

- In a large bowl, cream butter and sugar together until smooth. Beat in eggs and pure vanilla extract.
- Stir in flour and baking powder. Cover and chill dough for about an hour.
- Pre-heat oven to 400 degrees.
- Roll out dough to ¼ inch thick and cut into desired Halloween shapes with cookie cutters. Place 1-inch apart on a non-stick cookie sheet.
- Bake about 10 minutes and let cool completely before icing.
- Decorate as desired.
- Serve and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.