

Sweet Phenomena's Sugar Cookie Recipe

2 sticks sweet cream salted butter

1 large egg

1 cup sugar

2 teaspoons vanilla

2 3/4 to 3 cups of plain flour

Preheat oven to 400 degrees.

Mix all ingredients but flour until creamy.

Add flour 1/2 cup at a time, mixing after each addition.

The dough should not be crumbly -- No need to chill this dough, you can use it from the bowl to rolling out.

I use about 1/3 of the dough at a time to roll -- I don't have luck keeping consistency with thickness with larger portions -- I try to use all the dough I can, to prevent getting additional flour by using over and over.

Bake for 7-8 minutes.

Some people find it not sweet enough - That's another benefit for me -- they are more "cokie" -- more like a shortbread type -- I find with the icing, they are so tasty and again "real" butter is a huge factor in taste.

Use a cookie sheet without sides -- a jelly roll pan or cookie sheet with sides hold the heat -- the cookies next to them will brown faster

I prefer my cookies to be "just barely" done -- they are just set and barely if at all brown --- I don't like browned bottoms for taste or looks -- or hard cookies.

Let them cool completely before decorating.

I freeze them undecorated for up to 2 months in vacuum-sealed containers or tightly sealed -- they freeze very well.

Unfrozen and packaged in cellophane, they will keep up to 3 weeks -- I've pushed it with 4 -- but definitely 3.

Toba Garrett's Cookie Icing Recipe

1 lb. confectioners' sugar

3/8 cup milk

3/8 cup light corn syrup

Vanilla

Mix sugar and milk first, then mix in corn syrup till combined.

Divide to flavor and color.