

sugar cookies & buttercream frosting

sugar cookie ingredients:

2 cups shortening
2 1/4 cup sugar
1 tbsp. clear vanilla
3 eggs
1/4 cup milk
6 cups flour
1 1/3 tbsp. baking powder
3/4 tsp. salt

buttercream ingredients:

1 cup butter
8 cups powdered sugar
6 tbsp milk
1 tsp clear vanilla

cookie directions:

1. Thoroughly cream shortening, sugar and vanilla.
2. Add eggs
3. Beat until light and fluffy
4. Mix in milk
5. In a separate bowl, sift together dry ingredients.
6. Combine wet and dry ingredients together.
7. Divide dough and chill for 20 minutes.
8. On a lightly floured surface, roll dough to 1/4 inch thickness..
9. Cut into shapes.
10. Bake at 350 for 7-8 minutes.
11. Let cool slightly, then remove from pan.

buttercream directions

1. Cream butter for 1/2 minutes.
2. Alternately add powdered sugar and milk, starting with powdered sugar.
3. Add vanilla at the end.