

Original Sugar Cookies

From *On Cooking: A Textbook of Culinary Fundamentals*

Yield: 24 cookies

Method: cut-out cookie

All-purpose flour	360g
Baking Powder	10ml
Ground Mace	1ml
Unsalted Butter, Softened	120g
Granulated Sugar	240g
Vanilla Extract	5ml
Egg	1

1. Stir together the flour, baking powder, and mace. Set aside.
2. Cream the butter and sugar until light and fluffy. Blend in the vanilla. Add the egg and beat again until fluffy. Gradually add the flour mixture, beating until well combined.
3. Wrap the dough in plastic wrap and refrigerate until firm, approximately 1-2 hours.
4. Work with half the dough at a time, keeping the remainder refrigerated. On a lightly floured board, roll out the dough to a thickness of approximately 1/8 inch. Cut as desired with cookie cutters and transfer to lightly greased baking sheets.
5. Bake at 325°F until golden brown, approximately 10-12 minutes. Let stand for 1 minute then transfer to wire racks to cool.

Approximate values per cookie: **Calories** 90, **Total fat** 3g, **Saturated fat** 1.5g, **Cholesterol** 15mg, **Sodium** 0g, **Total carbohydrates** 14g, **Protein** 1g.