

all butter **SUGAR COOKIE CUTOUTS**

Butter, slightly softened	2 cups (4 sticks)
Sugar	2 cups
Vanilla	1 Tbsp
Eggs	3
Flour	6 cups +
Baking soda	1 tsp
Salt	1 tsp
Cream of Tartar	1 Tbsp

VIDEO TUTORIAL:

INSTRUCTIONS:

1. Cream butter and sugar in mixer.
2. Add vanilla to butter and sugar mixture. Scrape down the sides of the bowl with spatula.
3. Add in eggs, one at a time.
4. In a separate bowl, whisk together flour, baking soda, salt, and cream of tartar.
5. Add dry mixture into mixer 1 cup at a time, and mix until incorporated.
6. Scoop out cookie dough onto a floured surface and knead flour in until dough is the right consistency. The right consistency means the dough should be soft and pliable but not sticky.
7. Chill in refrigerator for minimum of 1-2 hours.
8. Preheat oven to 400 degrees Fahrenheit.
9. Divide dough into quarters and roll out $\frac{1}{4}$ at a time. Leave remaining dough in the refrigerator until ready to use. Roll out to $\frac{1}{8}$ to $\frac{1}{4}$ inches thick and cut out with cookie cutter of choice.
10. Place cookies on an ungreased cookie sheet and bake for 6-8 minutes.
11. Allow cookies to cool on tray for 1-2 minutes.
12. Remove cookies from tray and allow to cool completely on paper towel or flour sack before decorating.

TIPS: For sturdier cookies, bake a few minutes longer, until slightly brown around all edges.