

# SUGAR COOKIES (BABY OR TEA CAKES)

1 cup sugar

1/2 cup butter, softened

1 egg, beaten

1/2 tsp vanilla extract or 1 tsp nutmeg

1/2 cup buttermilk or sour cream

3 1/2 cups all purpose flour

1 tsp baking soda

1/2 tsp salt

Preheat oven to 400 degrees. Lightly grease cookie sheets or line with parchment paper.

In a large bowl, cream together the sugar and butter. Add egg and vanilla; cream well. Add buttermilk; mix well.

Sift together the flour, baking soda, and salt. Add to creamed mixture; stir until combined into a soft dough. Do not beat!

Roll out to 1/4 inch thickness on a floured surface. Cut into shapes using floured cookie cutters. Basic shapes work best; ones without details.

Place on a prepared cookie sheet.

If desired, brush tops with an egg white wash (1 beaten egg white and 1/2 tsp water beaten together) and sprinkle with sugar. Cookies can be decorated after baking instead\*.

Bake in preheated 400 degree oven for 8 minutes. Cookie time depends on size of cookies.

Remove from pans; cool on wire racks. Cool completely before decorating.

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\*If decorating after baking use one of the following methods:

- (1) lightly brush with Karo syrup and sprinkle with sugar
- (2) paint with colored sugar water or colored glaze
- (3) ice(frost) or glaze, then sprinkle with colored sugar.

**Vanilla Glaze:** Sift 1/2 cup powdered sugar. Add 1/4 tsp vanilla and 2 tsp milk. Mix until smooth. Tint with food coloring if desired. Spoon or brush over cookies.

## **Vanilla Icing:**

2 cups powdered sugar  
1/4 teaspoon vanilla  
1/8 teaspoon almond extract  
2 to 4 tablespoons milk  
Food color, if desired  
Candy sprinkles, if desired

In small bowl, mix powdered sugar, vanilla and almond extract. Add enough milk until smooth and desired spreading consistency. Stir in food color until well blended. Spread on cookies; sprinkle with candy sprinkles. Let stand until icing is set, about 15 minutes. Store between sheets of waxed paper in tightly covered container.