



## Dora's Subtly Sweet Sugar Cookies

### INGREDIENTS

- 1 cup of butter
- 1 cup of sugar
- 1 large egg
- 1 teaspoon of vanilla
- 2 teaspoons of baking powder
- 3 cups of flour

Preheat oven to 350°. In a large bowl, use a mixer to mix butter and sugar. Keep mixing and slowly add the egg and vanilla. Stir in baking powder and flour, one cup at the time. Make sure everything is mixing nice and evenly. After the last cup is added to the mixture, mix by hand.

DO NOT REFRIGERATE THE DOUGH.

After mixing all ingredients, pour the dough on a flat surface and try to make sure the layer is about ¼ inch thick. Cut the dough any way or shape you want. Place them on a baking sheet and place in the oven for 15 to 20 minutes, or until they are golden brown. Remove the pan to let them cool.