

Marge's Star Sugar Cookies

*Courtesy of Marge Matthews and **In Our Grandmothers' Kitchens***

Ingredients:

3/4 cup butter (1-1/2 sticks)
3/4 cup sugar
1 teaspoon vanilla
1 egg
4 teaspoons milk
2 cups flour
1-1/2 teaspoons baking powder
1/4 teaspoon salt

Instructions:

Cream together the butter, sugar, and vanilla. Add the egg and milk, and beat until light and fluffy. Blend the dry ingredients and stir them into the creamed mixture.

Divide the dough into manageable pieces (2 or 3; it depends on how comfortable you are rolling out dough). Cover the dough, and chill it for at least one hour.

On a lightly floured surface, roll the dough to a thickness of 1/8 inch. Cut into shapes and bake on an ungreased cookie sheet at 375 degrees for 5 to 8 minutes (if you roll them out clumsily you may have to wait 10 minutes), or until the cookies begin to turn golden around the edges.

Decorate with icing and/or sprinkles. Makes about 3 dozen cookies.