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Sugar Cookie Recipe

1 Cup (237 ml, 240 g) Butter, softened
1/2 Cup (118 ml, 50 g) Powdered Sugar
1/2 Cup (118 ml, 100 g) Sugar
1 Egg
1/2 teaspoon (3 ml) Vanilla
2-1/4 Cups (591 ml, 300 g) all-purpose flour
1/2 teaspoon (3 ml, 1 g) cream of tartar
1/2 teaspoon (3 ml, 1 g) baking soda

Heat oven to 375°F. Combine butter, powdered sugar and 1/2 cup sugar in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add egg and vanilla, continue beating until well mixed. Reduce speed to low, add flour, cream of tartar and baking soda. Beat until dough forms a ball. Divide into half, roll out on floured board and cut with your cookie cutter. Bake 7-9 minutes or until edges are lightly browned.

Care and use: Hand wash Cookie Cutters in hot soapy water, rinse and dry thoroughly before storing. Not Dishwasher Safe.