



Hanukkah Sugar Cookies

Ingredients:

- 1 cup butter or pareve margarine (room temperature)
- 1 1/4 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- 3 cups all-purpose flour
- Non-stick cooking spray
- Sanding sugar in various bright colors to garnish

Directions:

Preheat the oven to 350 degrees F.

- Mix margarine (or butter) and sugar until smooth.
- Add in eggs and vanilla.
- In a separate bowl, mix flour with baking powder.
- Slowly add flour mixture to the dough until just blended.
- Divide dough into 2 balls. Do not refrigerate the dough.
- Flour rolling pin, rolling surface, and cookie cutters.
- Roll out dough until 1/8 inch thick. Cut into shapes. Use a spatula to place cut-out shapes onto an ungreased cookie sheet. Continue rolling and cutting cookies until all the dough is used. Re-flour surface, rolling pin and cookie cutters as needed.
- To decorate the cookies, spray the tops of the cookies with non-stick cooking spray. Sprinkle with sanding sugar.
- Bake at 350 degrees F for 6 to 8 minutes or until lightly browned.
- Serve and enjoy!