



## SUGAR COOKIES

- 1/2 Cup Butter
- 1 Cup Sugar
- 1 Egg
- 1/2 Teaspoon Vanilla
- 2 Teaspoons Grated Lemon Rind
- 1/4 Teaspoon Salt
- 1 1/2 Teaspoons Baking Powder
- 2 Cups Sifted Flour
- 1/4 Cup Milk

## DIRECTIONS

1. Cream butter and sugar thoroughly.
2. Add egg, vanilla, and lemon rind.
3. Beat until light and fluffy.
4. Sift dry ingredients.
5. Add alternately with milk to creamed mixture.
6. Divide dough in half.
7. Chill 1 hour.
8. Roll out half on a floured board to 1/4 inch thick.
9. Cut into bars or shapes and place on a greased baking sheet.
10. Bake in a 350 degree oven for 12 to 15 minutes.
11. Repeat with remaining dough.