

Teacup Sugar Cookie Recipe

This is my mom's cookie recipe:
12 dozen cookies

8 cups flour
5 teaspoons baking powder
1 teaspoon salt
3 cups sugar
4 teaspoons vanilla
4 eggs & milk to make $1\frac{1}{3}$ cups
 $1\frac{1}{3}$ cups oil

1. Sift flour, baking powder, and salt into a large bowl.

2. Blend the oil into the dry ingredients with a pastry blender or a fork.

3. In a separate bowl, mix sugar, vanilla, eggs, and milk. Beat together until light and fluffy.

4. Stir into flour/oil mixture. Chill about one hour or so.

5. Roll out on floured surface to about $\frac{1}{4}$ " thick and cut as desired. Bake 9 minutes at 400° F. Decorate.

This recipe can be halved for fewer cookies, but remember that if you are using a large cookie cutter you will need plenty of dough.

Helpful hint: before chilling, press dough into a large flat circle. Wrap with plastic wrap and chill. This will make it easier to roll out without cracking.

Teatime Cookies and Favors



*Print the cookie pattern from the *Stitched with Love* CD, paste it onto cardboard, cut out around the design, and use as a shape for cookie cutting. Suggested size for this big cookie: 6".*



*Create party favors by placing cookies in clear glassine bags, tied with a ribbon and card. Kirstin Neumann Sweeney printed the heart and vine motif on these cards from the *Stitched with Love* CD. See page 73 for her matching party invitations.*

