

Easter Egg Sugar Cookies

From the kitchen of: Chelsea {www.twotwentyone.net}

COOKIES

1 c. butter, softened
1 1/2 c. sugar
1 1/2 tsp. vanilla
1 egg
2 3/4 c. flour
1 tsp. baking soda
1/2 tsp. baking powder

Preheat oven to 350°. Combine flour, baking soda, and baking powder. Set aside. In a separate bowl, cream butter and sugar together until smooth. Add egg and vanilla. Blend in dry ingredients. Roll dough into 1 inch balls, and then roll into oblong balls. Slightly flatten the dough between your hands. Place on baking sheet. Bake for 8-10 minutes. Remove to wire racks to cool.

ICING

1/2 c. butter, softened
2 1/2 c. powdered sugar
2 Tbsp. milk
Food coloring (optional)

Cream butter. Beat in sugar. Add milk. Add more sugar or milk to get desired consistency. Optional: add food coloring.

Recipe yields 3 dozen cookies.