

Sugar Cookies

written by The Recipe Exchange | January 24, 2018

Ingredients

1 cup Crisco® All-Vegetable Shortening *
1 1/2 cups sugar
2 eggs
2 teaspoons vanilla extract
2 1/2 cups Pillsbury BEST™ All Purpose Flour
1 teaspoon baking soda
1/2 teaspoon salt
Optional: Sprinkles or colored sugar, for decorating **

Directions

Heat oven to 375°F. Line baking sheet with parchment paper.

Beat shortening and sugar in large bowl with mixer on high speed for 1 1/2 minutes. Add eggs and vanilla. Beat until smooth.

Beat in flour, baking soda and salt until combined. Drop by rounded tablespoon 2 inches apart on prepared baking sheet.

Bake 9 to 11 minutes or until lightly browned. Cool 2 minutes. Remove to wire rack to cool completely.

* For a butter flavor you can use half butter flavored shortening and half regular shortening.

** Roll rounded teaspoons of dough into balls, and arrange them on an ungreased cookie sheet, 20 cookies to a cookie sheet (they will spread considerably). With a pastry brush, moisten the top of each cookie with milk, and slightly flatten the top of each cookie. Sprinkle with colored sprinkles. Bake 8 – 10 minutes