

Groovy Girls Sugar Cookies

INGREDIENTS

2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup butter, softened
1 1/2 cups white sugar
1 egg
1 teaspoon vanilla extract

DIRECTIONS

Preheat oven to 375° F (190° C).

Stir together flour, baking soda, and baking powder in a small bowl.

In a large bowl, cream together the softened butter and sugar until smooth.

Beat in egg and vanilla. Gradually blend in the dry ingredients.

Roll dough into teaspoon size balls, and place onto ungreased cookie sheets.

Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing. Cool on wire racks.

DECORATE

Create your very own Groovy Girls cookies any way you like. Here are some ideas, try them all or just pick one, you can't go wrong!

1. Draw a flower with pre-bought frosting or glaze the entire cookie
2. Decorate with edible candy sprinkles all over the top
3. Melt some chocolate and dip one side of your cookie, add some nuts for an added crunch



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*For your safety, please have an adult help you with making these delicious Groovy Girls sugar cookies.