



Sugar Cookies

Enjoy simple sugar cookies to cut out. Made with [Pamela's Baking & Pancake Mix](#).

Ingredients

- 2¾ cups [Pamela's Baking & Pancake Mix](#)
- ½ cup butter or margarine
- 1 cup sugar
- 1 egg
- 1 tsp vanilla

Directions

Cream butter and sugar together. Add egg and vanilla and beat together.

Add Baking & Pancake Mix. Wrap dough with plastic wrap and refrigerate for at least 30 minutes.

Roll out between two pieces of parchment paper until the dough is 3/8" to 1/4" thick. Cut out cookie shapes and place on a lightly greased cookie sheet. Leave space between the cookies as they will spread. Bake at 350° for approximately 12-15 minutes or until edges are light brown. Let cookies cool slightly and use spatula to remove from cookie sheet. You can also can wrap and freeze dough, then slice and bake in a 350° preheated oven for 14- 17 minutes.

IDEAS: Use egg white to wet tops of cookies and sprinkle colored sugar crystals on top before baking, or frost cookies with a mixture of powdered sugar, water and food coloring after baking. Please note: brown flecks of almond meal will show in the cookies.

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