**Sugar Cookies**

**Ingredients:**

65mL margarine

125mL sugar

1 small egg (or ½ large egg)

1mL vanilla

250mL flour

5mL baking powder

f.g. salt

**Method:**

1. Preheat oven to 400°F
2. Lightly grease cookie sheet.
3. In a large bowl cream together margarine and sugar.
4. Add egg and vanilla to creamed mixture.
5. Combine dry ingredients in a small bowl (flour, baking powder, and salt).
6. Gradually add flour mixture to creamed mixture.
7. On a lightly floured breadboard roll dough to the thickness of 1cm.
8. Cut with lightly floured cookie cutter.
9. Place cookies on cookie sheet and bake for approximately 5-8 minutes.

*For extra sparkle and colour, you can brush your cookies with an egg wash and sprinkle lightly with sugar, before you bake the cookies in the oven.*