



Button Sugar Cookies from- The Fannie Farmer Cookbook

Ingredients:

1/4 pound butter
3/4 cup sugar
1 egg
1/2 tsp vanilla
1 Tbsp cream or milk
1 1/4 cups flour
1/8 tsp salt
1/4 tsp baking powder



Garden Mamma's Button Cookies- Just Precious!

Directions:

Preheat the oven to 350 degrees F.

Cream the butter and gradually add sugar, beating until light and fluffy. Add egg, vanilla and cream or milk and beat thoroughly.

In a separate mixing bowl, mix flour, salt and baking powder. Add to the first mixture, blending well.

On a lightly floured surface, roll out dough and cut out cookies with a round cookie cutter and place on cookie sheet. For larger cookies, use a doughnut cutter. (I use a clean aluminum vegetable can to which both ends have been removed.) Dip cookie cutter in flour between cuttings.

Flouring between each cookie, dip the bottom of a coffee cup in flour and press a rim on each cookie.

Using a skewer, pierce 4 holes in the center of each cookie. *

Bake for 8-10 minutes or until lightly brown.

*note- You may need to reshape holes when the cookies come out of the oven.

Adapted from Garden Mamma.com –Button Cookies