

# Betty's Old-Fashioned Sugar Cookies Recipe



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In this video, Betty demonstrates how to make her Old-Fashioned Sugar Cookies. These are great cookies for making and decorating with children, but the taste is popular with the grownup set, as well! With Halloween near, you may find this recipe useful for making cookies and cutting them into interesting shapes!

Ingredients:

1 cup butter

1 ½ cups sugar (Note: I believe that I said 1 ¾ cups sugar in the video (which is okay), but the actual recipe uses 1 ½ cups sugar!)

2 eggs

2 ¾ cups self-rising flour

sugar, for sprinkling on the top (optional)

Cream together 1 cup butter and 1 ½ cups sugar. Add 2 eggs, and beat until light and fluffy. Add 2 ¾ cups self-rising flour to the creamed mixture. Chill for at least one hour in the refrigerator. (I divided my dough into two equal parts in order to make half of them chocolate. These will be in a later video on making Halloween cookies.) Either way, roll the dough on a lightly floured flat surface to about ¼-inch thickness. Use cookie cutters to cut into desired shapes. Sprinkle each cookie with a small amount of sugar, if desired. Bake on ungreased cookie sheets (or baking pans) at 350 degrees for about 10 minutes. Remove immediately from cookie sheets with a flat spatula, and place on a rack or flat surface to cool. When cool, arrange cookies nicely on a large plate. Serve as is, or ice with buttercream frosting. I will be uploading a video for buttercream frosting tomorrow! Enjoy the cookies! --Betty