



## Sugar Cookies



### *Ingredients:*

#### Cookies:

- 1 c. butter, room temperature
- 1 c. sugar
- 1 egg, room temperature
- 1 t. vanilla extract
- 3 c. all-purpose flour
- 1/4 t. salt
- 1/4 t. mace spice

#### Optional Glaze:

- 1 c. powdered sugar, sifted
- 1 t. butter, melted
- 1/2 t. vanilla
- 1-2 t. orange juice

### *Instructions:*

1. Using mixer with flat paddle, cream together butter & sugar. Then add egg & vanilla.
2. Add dry ingredients; starting on low speed & increasing to medium until dough is formed. Cover bowl & refrigerate for two hours.
3. Pre-heat oven to 350-degrees, Convection Mode.
4. Remove dough from refrigerator & let set for 5 minutes.
5. Separate dough into two equal portions. Place one portion onto a well-floured surface & roll to an even 1/4-in. to 1/2-in. thickness.
6. Cut into desired shapes; place onto parchment-lined cookie sheet at least 2-in. apart.
7. On M-Series ovens, place onto racks 2, 4 or 6. Bake for 9-10 minutes.
8. Remove from oven & let stand for 5 minutes before transferring cookies to a cooling rack.

For glaze, whisk together sugar, butter, vanilla & orange juice. Glaze should be thin enough to drizzle; add juice to modify consistency.



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