Ruby's Cut-out Cookies
If Ruby can bake, so can you! Make the cookies and decorate your own way!

Ingredients:
• 1 cup of butter softened
• 1 ½ cup confectioner's sugar (powdered)
• 1 egg
• 2 teaspoons vanilla extract
• 2 ½ - 2 ¾ cup all-purpose flour
• 1 teaspoon baking powder
• Pinch of salt

You'll Need:
• Cookie cutters of your choice (or use a cup or jar lid to make round shapes)
• Mixer with paddle attachment
• Parchment paper
• Sieve/sifter
• Spoon/Measuring cups

Directions:
1. Preheat oven to 400°.
2. Cream together softened butter and confectioner's sugar in a mixer with paddle attachment.
3. Crack egg in a separate bowl. Add the vanilla. Mix together.
4. Add egg and vanilla mixture to the mixer. Mix until thoroughly incorporated.
5. In a separate bowl, sift together the flour, baking powder and salt. Add little by little to the mixer.
6. The dough is ready when most of it sticks to the paddle. Take dough out of mixer and wrap in clear wrap. Rest dough for about 10 minutes.
7. Roll out on parchment to about ¼ inch thick, use flour for dusting.
8. Cut shapes using cookie cutters or cup/jar.
9. Bake for 7-8 minutes until lightly golden.
10. Cool completely before decorating.

See recipe online at:
pbs.org/parents/recipes/letter-and-number-cookies
or scan this code.