

HALLOWEEN SUGAR COOKIES

INGREDIENTS

for the Pumpkin Shaped Cookies

1/2 cup butter, softened to room temperature

1 cup white sugar

1 egg

1 teaspoon vanilla extract

2 tablespoons orange juice

2 1/2 cups all-purpose flour

1 teaspoons baking powder

1/2 teaspoon salt

orange and green sanding sugar

DIRECTIONS

In the work bowl of your stand mixer using the paddle attachment, cream together butter, sugar, vanilla, orange juice and egg until light and fluffy. Beat in flour, baking powder and salt until smooth and well combined. Chill in refrigerator 2-3 hours or until firm enough to be rolled.

Preheat oven to 400F. Roll out the dough on a well floured surface to 1/4 inch thickness (be careful to get the surface even, otherwise you will have oddly-browned cookies. Also, do not roll the dough too thin, otherwise you will have hard cookies when they come out of the oven). Cut with cookie cutters. Place on cookie sheet lined with silpat or onto parchment paper. Brush each cookie with a little bit of water and sprinkle with sanding sugar. Repeat until you have used all the dough.

Bake 8-10 minutes or until golden brown at the edges. Cool on wire racks.