

Basic Butter-Cookie Dough

Ingredients:

1 cup butter

1 teaspoon vanilla

¾ cup sugar

2½ cups flour

1 egg

1 teaspoon baking powder

In a medium bowl, beat together butter, sugar, egg & vanilla until light and fluffy. Add flour and baking powder, beating until blended. Use dough immediately as recipe directs or wrap and store. May be stored in refrigerator up to 1 week. May be frozen, wrapped airtight, in moisture- and vapor-proof paper up to 2 months. Thaw in refrigerator several hours before using. Use dough to make Cookie Candy Canes or use to make a variety of shapes with cookie press (add food coloring if desired).

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