

# Twelve Colorful Things

## Recipe for March Sugar Cookies

### COOKIE INGREDIENTS:

- 3 cups sifted all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup white sugar
- 1 cup butter (softened at room temperature)
- 1 egg, lightly beaten
- 3 tablespoons milk
- 2 teaspoons vanilla extract

### FROSTING:

- 1 pound box confectioners' sugar
- 1/2 cup butter
- 1/8 tablespoon vanilla
- 3 to 4 tablespoon milk
- Green food coloring

### DIRECTIONS:

1. Preheat oven to 400 degrees F with the help of a grown-up.
2. Sift together all-purpose flour, baking powder, sugar and salt.
3. Cut in butter and blend with a pastry blender until mixture is crumbly.
4. With a fork, stir in lightly beaten egg, vanilla and milk. Blend well with fork, then your hands to ensure thorough blending. Chill dough for one hour for easier rolling. If you are not rolling the dough, chill for 15 minutes then skip to step 6 for baking.
5. On a floured surface, roll out dough to 1/4 inch thickness. Cut into four leaf clover shapes.
6. Place on baking sheet covered with parchment paper.
7. Bake for 6 - 7 minutes, or until lightly brown.
8. While cookies are cooling cream together butter, salt, 1/3 of the sugar in large bowl for frosting. Gradually add milk and remaining sugar. Add a drop or two of green food coloring. Finish mixing.
9. Frost cookies after they have cooled completely. Share with family and friends.

