

# Maine Arts Camp

## RECIPE TEMPLATE

**Recipe Name:** Sugar Cookies  
**Chef:** Charles Limoggio C.E.C.

**Preparation Time:**  
**Servings:**30  
**Yield:** 5 dozen

Quantity	Unit	Ingredient Name	Prep Notes
1 ½	cups	Confectioner's sugar	
1	cup	Butter or margarine	Softened
1	Each	Large egg	
1 ½	teaspoons	Vanilla extract	
2 ½	cups	All-purpose flour	
1	Teaspoon	Baking soda	
1	Teaspoon	Cream of Tartar	
	As needed	Granulated sugar	

### Procedure:

1. Mix confectioner's sugar, margarine, egg, and vanilla.
2. Mix in flour, baking soda & cream of tartar
3. Cover & refrigerate at least 2 hours
4. Pre-heat oven to 375°F
5. Divide dough into 2 halves
6. Roll each half out to 3/16 inch thick on a LIGHTLY floured surface. Cut into shapes.
7. Sprinkle with granulated sugar and place on a sheet lined with parchment
8. Bake 7-8 minutes or until edges are LIGHTLY browned.
9. Allow to cool 2 minutes on the pan and transfer to a wire rack