

# SOFT SUGAR COOKIES

1 1/2 c sugar	1 c milk
1/2 c light corn syrup	1 t salt
1 c shortening	8 t baking powder
1/2 c margarine	1 t baking soda
2 eggs	6 1/2 c fresh ground soft wheat flour
1 t vanilla	or all purpose flour



In Bosch Mixer bowl with Cookie Paddles attached, cream sugar, corn syrup, butter, shortening, eggs and vanilla.

Add milk and mix slowly on speed one. Add dry ingredients. Dough will be a little sticky. Refrigerate (covered) for 1 hour.

Roll out on floured surface 1/8" - 1/4" thick. Cut out with cookie cutter.

Place on ungreased cookie sheet (or use parchment paper). Bake 10 - 12 minutes at 375F - Makes about 3 dozen cookies

## Sugar Cookie Icing (Glaze)

1 c powdered sugar  
4 t milk

Mix sugar and milk with fork. For thicker icing use less milk, for thinner icing use more milk.  
Decorate with sprinkles if desired

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