

Grandma Jesserene's Sugar Cookies



1 cup granulated sugar

1 cup butter, softened

1/2 teaspoon vanilla
extract

1/2 teaspoon lemon extract

1 tablespoon water

1 teaspoon baking powder

2 eggs

4 cups flour

Variety of cookie cutters

Icing

1/2 to 1 cup powdered
sugar

Several tablespoons of
water (just enough to
make the icing smooth
and spreadable)

Food coloring (adding a
few drops at a time
as needed)

Christmas sprinkles

Blend the butter and sugar until creamy. Add the rest of the ingredients, except for 2 of the cups of flour. Roll out the dough on a pastry baking mat, adding the remaining flour as needed to keep dough from sticking to the rolling pin. (Ana used all 4 cups of flour.) Dough should be about 1/4-inch thick. Press the cookie cutters on the dough and carefully remove the shapes, placing the raw cookies on an ungreased cookie sheet. Bake at 375 degrees for about 12 minutes, or until the cookies are golden brown on the edges. Remove from the oven and place on a cooling rack. Once cooled, stir together first three icing ingredients and ice the cookies. Decorate with sprinkles before the icing dries. Makes about 3 dozen cookies.

-- Recipe contributed by Ana Matthews of Del Valle