



Sugar Biscuits

$\frac{3}{4}$ cups sifted powdered sugar

4 sticks real butter, softened

4 $\frac{1}{2}$ cups all-purpose flour

1 teaspoon Cookie Nip

Mix the four ingredients until they form a soft ball. This dough is shortbread so it is softer and silkier than decorated sugar cookie dough. Roll out between two pieces of parchment and your rolling sticks. Use any cutter you like to cut the cookies. I tend to go for a small and simple cutter for these. Place on a baking stone and bake on 325 degrees for approximately 18 minutes or until edges are slightly golden. Remove from the stone onto a pan covered in parchment paper. After cooling, sift powdered sugar on top of the cookies. These rich, crispy, crumbly cookies will MELT IN YOUR MOUTH. There is very little wait time in these cookies so you can make these this afternoon and take them somewhere tonight! There is no simpler cookie than this one. Recipe yields 3 or 4 dozen !

*** Cookie Nip is available on Amazon and at cookienip.com ***