



## Sugar Biscuits

These are the stinkin best cookies you can get from just four ingredients!

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

4 sticks real butter, softened

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

1 tsp Cookie Nip

It is not necessary but if you have some available, kick it up with a splash of Cookie NIP.

Mix the three ingredients until they form a soft ball. This dough is shortbread so it is softer and silkier than the 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 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 and very few that are yummiier!

Recipe yields 3-4 dozen