



Ultimate Sugar Cookies

Oscar · 28/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

1 hr 25 mins

Description

The name says it all This Crisco sugar cookie recipe can be made with pancake syrup instead of corn syrup if you wish

Ingredients

— - 1 ¼ cups white sugar - 1 cup butter flavored shortening - 2 eggs - ¼ cup light corn syrup - 1 tablespoon vanilla extract - 3 cups all-purpose flour - ¾ teaspoon baking powder - ½ teaspoon baking soda - ½ teaspoon salt

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Beat sugar and shortening on medium speed with an electric mixer in a bowl until well blended. Add eggs
2. corn syrup
3. and vanilla; beat well. Combine flour
4. baking powder
5. baking soda
6. and salt in a separate bowl. Gradually add flour mixture to egg mixture on low speed until well blended. Wrap dough in plastic wrap and chill in the refrigerator for 1 hour. Roll out dough between 2 sheets of lightly floured wax paper. Cut out desired shapes with a floured cutter and place them on ungreased cookie sheets. Bake cookies in the preheated oven until the centers are set
7. 6 to 10 minutes. Baking time will depend on the size and thickness of cookies; do not overbake. Cool briefly
8. then remove from the cookie sheets to cool to room temperature.