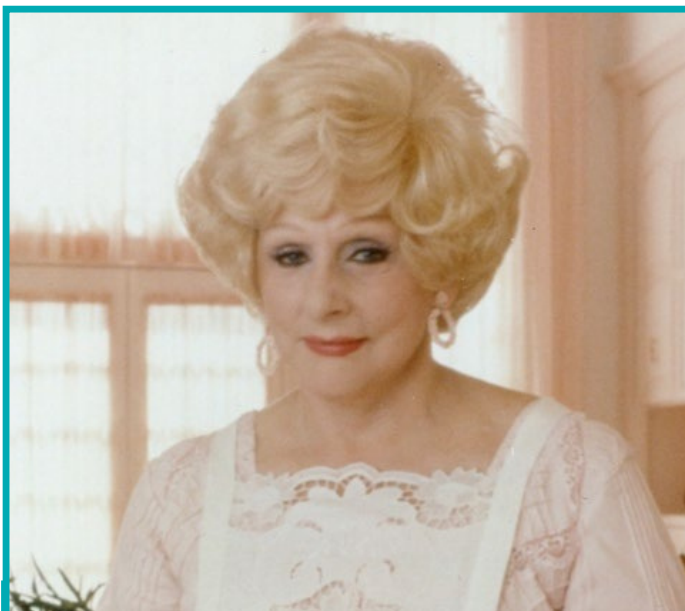


Mary Kay's Silver Wings Sugar Cookies

Ingredients:

- 1/2 cup butter (1 stick)
- 1/2 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- pinch of salt



I have a premonition
that soars on silver wings.

It's a dream of your accomplishment
of many wondrous things.

I do not know beneath which sky
or where you'll challenge fate,

I only know it will be high.
I only know it will be GREAT!

~Anonymous



Directions:

Cream butter and sugar. Add eggs and vanilla. Sift flour, baking powder, and salt; add to creamed mixture and mix well.

Cover and chill the dough several hours. When ready to bake, grease a cookie sheet and pre-heat oven to 375°. On a lightly floured surface, roll the dough to a 1/4-inch thickness. Cut with cookie cutter and place shapes on cookie sheet*. To decorate before baking, use colored sugar or a cinnamon and sugar mixture. They can also be frosted after baking. Bake at 375° for 8 -11 minutes.

**To reduce handling delicate shapes, the dough can be rolled directly onto the underside of a baking sheet and then cut out. After gently removing scrap dough, the shapes remain undisturbed on the pan and go directly into the oven. The scrap dough can then be re-rolled and cut into another pan.*