

## Vanilla Sugar Cookies

- 4 cups all- purpose flour
- 2 ½ teaspoons baking powder
- ¾ teaspoon salt
- 1 cup (2 sticks) softened butter
- 1 cup sugar
- 2 eggs
- 1 egg yolk mixed with 1 tsp water
- 3 teaspoons vanilla extract



### Steps:

1. Sift the flour, baking powder, and salt together in a medium bowl and set aside.
2. Using an electric mixer, cream the butter and sugar together until light and fluffy. Add the eggs, one at a time, then beat in the vanilla. Gradually mix in the flour mixture. Make two balls. Cover and refrigerate for 1 hour.
1. Heat oven to 400 degrees F. Roll each half ¼ inch thick on lightly floured surface. Cut into desired shapes. Place on cookie sheet covered with parchment paper. Brush the cookies with the egg mixture (one yolk and a little water). Sprinkle with granulated sugar. Bake for 10 minutes. Cool. Enjoy!

*shared by: Daniela Cazacu, RWW Volunteer USA (originally from Moldova)*