

Dinah's Kitchen

Thaifoon Sugar Cookie

- 1 1/2 cups sugar
- 2/3 cup butter
- 2 Tablespoons milk
- 1 teaspoon vanilla
- 3 1/4 cups flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- Powdered Sugar

Cream butter and sugar. Add eggs, vanilla, and milk. In a separate bowl mix the dry ingredients.

Combine all ingredients, shape into a ball and refrigerate 2-3 hours.

Roll or make drop cookies 1-2 inches round and 1/4 inch thick.

Bake 400* - watch to not over bake.

Dust with Powdered Sugar.