

Soft Sugar Cookies

| Ingredients | 24 Servings | | 48 Servings | | Directions |
|--|-------------|----------------------------------|-------------|----------------------------------|---|
| | Weight | Measure | Weight | Measure | |
| Spread margarine, 60% vegetable oil* | 8 oz | 1 cup | 1 lb | 2 cups | <ol style="list-style-type: none"> 1. Preheat conventional oven to 375° F or convection oven to 350° F. 2. Line pans with parchment paper OR leave baking sheets ungreased. 3. In mixing bowl, beat margarine and granulated sugar until light and fluffy, about 3 minutes. 4. Beat in egg and vanilla, scraping sides of bowl occasionally, until blended. 5. In a separate bowl, whisk flours, baking powder, and salt to blend thoroughly. 6. Combine dry ingredients with wet mixture just until blended (Do not over beat). 7. Scoop and shape 1½ Tablespoons of dough into balls. Space 3" apart on ungreased baking sheets. Gently press into 2 ½-inch circles. <i>For heart-shaped cookies:</i> pinch bottom of circle to form point of heart; gently indent dough in center on top of circle to finish the heart shape. 8. Bake in preheated oven for 12-14 minutes or until edges are lightly golden. 9. Cool baking sheet 2 minutes on wire cooling rack. Remove cookies from baking sheet and cool completely. |
| Sugar, granulated | 7.5 oz | 1 cup | 15 oz | 2 cups | |
| Egg, whole, large | 1.75 oz | 1 each | 3.5 oz | 2 each | |
| Vanilla extract | | 2 tsp | | 1 Tbsp + 1 tsp | |
| Flour, whole wheat** | 8.5 oz | 2 cups | 1 lb 1 oz | 4 cups | |
| Flour, enriched, all-purpose, unbleached | 3 oz | ⅔ cup | 5.75 oz | 1 ⅓ cups | |
| Baking powder | | 1 ½ tsp | | 1 Tbsp | |
| Table salt | | ¼ tsp | | ½ tsp | |
| <i>Optional:</i> Sugar, powdered | 3 oz | ¾ cup | 6 oz | 1 ½ cups | |
| Lemonade, prepared, pink | | 3-4 tsp | 1 oz | 2-3 Tbsp | |
| Food Coloring of choice | | Several drops (to desired color) | | Several drops (to desired color) | |
| | | | | | <i>Optional decoration:</i> <ol style="list-style-type: none"> 10. Mix powdered sugar with pink lemonade (could also use hot water, coffee, milk, or maple syrup) and tint with food coloring, if desired. 11. Once cool, drizzle across cookies and let set before serving. |

*May use spread margarine stick or tub, but must be 60% vegetable oil

**Recipe is best prepared with fine, whole white wheat flour

