



# Rolled Sugar Cookies



*Recipe compliments of Mrs. Santa Claus*

1 cup Imperial margarine  
1 cup sugar  
1 egg  
1 Tbsp. cream

1 tsp. vanilla  
3 cups flour  
1 ½ tsp. baking powder  
½ tsp. salt

*In mixing bowl, cream margarine and sugar. Beat in egg, cream and vanilla. Add flour, baking soda and salt until well mixed. Chill dough 3 hours to overnight.*

*Preheat oven to 400°. Roll dough 1/3 at a time, on cloth covered with powdered sugar to 1/8" thickness. Cut shapes. Place 1" apart on ungreased cookie sheet. Bake 5-8 minutes, until golden.*

## ICING

2 Tbsp. Imperial margarine  
1 tsp. vanilla  
3-4 cups Domino powdered sugar  
3-4 Tbsp. milk until spreading consistency



**NANCY**  
**MINOR**  
**REMAX**

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