



Drop Sugar Cookies

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- 1 1/3 cups flour
- 3/4 tsp baking powder
- 1/4 tsp salt
- 1/2 cup butter or margarine (1 stick), softened
- 1 cup sugar
- 1 large egg
- 1 tsp vanilla extract

Directions

Preheat oven to 350 degrees.

In small bowl combine all the dry ingredients.

In the mixer beat butter and sugar until light and fluffy. (This will take a few minutes on high)

Beat in egg and vanilla until blended.

Reduce speed to low and beat in flour mixture just until combined, scraping the bowl with a spatula.

Drop dough by heaping teaspoons, 2 inches apart on a parchment lined cookie sheet.

Bake for 10 minutes or until just brown around the edges.

Cool and serve!

Makes about 21 cookies depending on the size.

**If you would like to make these GF CF I recommend using butter flavored Crisco, and a All purpose GF baking mix instead of the flour. Don't forget 1 tsp xanthum gum!