

VALENTINE COOKIES

1/2 cup butter or margarine

2/3 cup sugar

1/2 teaspoon baking powder (Next day: 1 egg white)

1 egg

1/2 teaspoon vanilla

1 3/4 cups plus 2 Tablespoons flour

- 1. Beat butter, sugar and baking powder with electric mixer until fluffy.**
- 2. Beat in egg and vanilla.**
- 3. Gradually add flour just until blended.**
- 4. Shape dough into 1" thick disk. Wrap with plastic wrap and label. Refrigerate until firm.**

(NEXT DAY) Heat oven to 350 degrees.

- 1. With a lightly floured rolling pin, roll out disk on a lightly floured surface to 1/4-inch thick.**
- 2. Cut out cookies using floured cookie cutters and place on 2 ungreased cookie sheets about 1 inch apart.**
- 3. Separate 1 egg. To the egg white add 1 Tbsp. water. Use a pastry brush to brush each cookie with this mixture and top each one with decorative sprinkles.**
- 4. Bake for 10-14 minutes. Cool and enjoy!**