

## *Butter Cookies*

### *Ingredients*

Butter, softened but not melted	1 cup (2 sticks)
Sugar	1/2 cup
Vanilla	1 Tbsp
Egg	1
Taste Connections Multi Baking Mix	3 cups
Baking powder	1/2 tsp

### *Directions*

1. Preheat oven to 425°F.
2. Cream butter and sugar in a large bowl with an electric mixer.
3. Add vanilla and egg; mix well.
4. In a separate bowl, mix together baking mix and baking powder. Add slowly to creamed mixture until fully incorporated.
5. Using cookie press, press out cookies onto an ungreased baking sheet. Any dough that is not being used should be kept in the refrigerator.
6. Bake for 10-11 minutes.

Optional: Sprinkle with colored sugar crystals before baking.

Yield: approximately 48 cookies

Serving: 1 cookie

### **Nutrition Facts**

	<b>Per Recipe</b>	<b>Per Cookie</b>
<b>Calories:</b>	<b>3361</b>	<b>70</b>
<b>Pro:</b>	<b>8.62 grams</b>	<b>0.18 grams</b>
<b>Phe:</b>	<b>458 mg</b>	<b>10 mg (1 exchange)</b>
<b>Leu:</b>	<b>782 mg</b>	<b>16 mg (1/2 exchange)</b>
<b>Met:</b>	<b>250 mg</b>	<b>5 mg</b>
<b>Ile:</b>	<b>481 mg</b>	<b>10 mg</b>

*Recipe developed by Karen McCarthy*