

Mini Strawberry Shortcake Sugar Cookies

May 2014 by Camine Pappas

Makes 4 dozen or 8 dozen mini

INGREDIENTS:

2 eggs, well beaten
1 c sugar
1 c margarine
1/2 c milk
1 t vanilla
3.5 c flour
1/2 t salt
1 t soda
4 t baking powder

Combine egg, sugar and shortening; beat well. Add sifted dry ingredients and liquids. Mix thoroughly. Chill about 45 minutes before rolling. Roll 3/8 in thick, cut, place on greased cookie sheet. Bake at 400 degree for about 8 minutes.



NOTES: I doubled the vanilla and then made each cookie a little bigger than thumb size. They bake in about 4 minutes. Let cool. Frost with buttercream frosting with red and a tiny bit of blue food coloring (to create almost a lavender hue,) and top with a slice of strawberry and a sprinkle of raw, coarse sugar. Can freeze.

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