THE J.M. SMUCKER Co

Valentine Sugar Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	12 mins	20	N/A

Ingredients

- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) All Vegetable Shortening
- 1 cup (250 mL) granulated sugar
- 1 egg
- 2 tbsp (30 mL) orange or apple juice
- 2 tsp (10 mL) vanilla extract
- coloured sugars
- coloured icings

Directions

Step 1:

Combine flour, baking powder and salt in large bowl. Stir well to blend.

Step 2:

Cream shortening and sugar in separate large bowl with electric mixer until light and fluffy. Beat in egg, juice and vanilla. Stir flour mixture into creamed mixture. Mix well.

Do your kids know why you beat the shortening and sugar together? Doing this creates air bubbles in the mixture. When you add a leavening agent like baking powder or baking soda it gets into the bubbles, helping the cookies rise and making them light and fluffy.

Step 3:

Form dough into two balls. Wrap in plastic wrap and refrigerate for about 2 hours.

Step 4:

Preheat oven to 400°F (200°C). Line a large baking sheet with parchment paper.

Step 5:

Roll out dough on floured surface to 1/4 inch (5 mm) thickness. Cut into desired shapes. Place on prepared cookie sheet. Decorate with coloured sugar before baking or leave plain and decorate with icing later. Bake in pre-heated oven for 8-12 minutes or until light golden.

Get your kids to sprinkle some flour on the work surface and show them how it keeps dough from sticking to it. Make sure they remember to put some on the rolling pin too!

Step 6:

Bake in preheated oven for 8 to 12 minutes or until light golden. Cool for 5 minutes on sheet, then transfer to rack and cool completely. When cool, decorate with coloured icings, if desired.

Images

