

Classic Iced Sugar Cookies

If you want to create colorful cookies in celebration of Easter, just divide the icing into portions and use food coloring to create different Easter egg colors; add sprinkles☺.
(1 cookie = 109 calories; 3.3g fat)

Ingredients:

Cookies:

- 2 ½ Cups all-purpose flour
- ½ Teaspoon baking powder
- ¼ Teaspoon salt
- 1 Cup granulated sugar
- 10 Tablespoons butter, softened (smart balance as an alternative)
- 1 ½ Teaspoons vanilla extract
- 2 large egg whites



Icing:

- 2 Cups powdered sugar
- ¼ Cup 2% reduced-fat milk
- ½ Teaspoon vanilla extract

Directions:

1. To prepare cookies, lightly spoon flour into dry measuring cups; level with a knife. Combine flour, baking powder, and salt, stirring well with a whisk. Place granulated sugar and butter in a large bowl; beat with a mixer at medium speed until light and fluffy. Beat in 1 ½ teaspoons vanilla and egg whites. Gradually add flour mixture to butter mixture, beating at low speed until combined. Divide dough in half. Shape each dough half in a ball; wrap each half in plastic wrap. Chill 1 hour.
2. Unwrap one dough ball. Press dough into 4-inch circle on heavy-duty plastic wrap. Cover with additional plastic wrap. Roll dough, still covered to a ¼-inch thickness. Repeat the procedure with remaining ball. Chill dough 30 minutes.
3. Preheat oven to 375 degrees.
4. Remove one dough ball from the refrigerator. Remove top plastic sheet; turn dough over. Remove remaining plastic wrap. Using a 2 ½ inch cutter, cut dough into 18 cookies. Place cookies 2 inches apart on baking sheets lined with parchment paper. Bake at 375 degrees for 10 minutes or until lightly browned. Cool on pans for 5 minutes. Remove cookies from pans; cool completely on wire racks. Repeat procedure with remaining dough.
5. To prepare the icing, combine powdered sugar and remaining ingredients, stirring with a whisk until smooth. Working with one cookie at a time, spread 1-teaspoon icing evenly over cookie. Let stand on wire rack until set.