

Tombstone Sugar Cookies

Ingredients

- 1 cup sugar
- 1/2 cup butter
- 2 beaten eggs
- 1 tsp vanilla
- 3 cups of flour
- 3 tsp baking powder
- 1 tsp salt
- 1 cup of cream

Instructions:

Mix together the flour, baking powder, and salt and set aside.

With a hand mixer, cream together the sugar and butter until light and fluffy.

Add in the beaten eggs and vanilla and mix until combined.

Slowly add in the flour mixture and the cup of cream until completely combined.

Flatten into a disk and wrap in cling film. Chill for several hours or overnight before you attempt to roll out.

Roll out on a well floured surface and cut your shapes.

Bake at 350°F for 8 minutes or until the cookies are just turning golden, but not brown.

Cool completely before icing.