



## Sugar Cookies

<u>Ingredient</u>	<u>Usage Level(%)</u>
<b>Butter</b>	<b>14.71</b>
Flour, all purpose	41.79
Eggs	5.59
Sugar	22.81
<b>Milk Powder, high heat</b>	<b>5.56</b>
Baking powder	0.14
Vanilla	0.70
Salt	0.35
Water	8.35
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	100.00

### Procedure

1. Cream butter with sugar.
2. Add vanilla, eggs and water.
3. Add dry ingredients, mix until well blended.
4. Chill dough for 1 hour.
5. Roll out, 1/2" thickness, cut into rounds.
6. Bake at 375°F (190°C) for 8 to 10 minutes

Developed at Dairy Products Technology Center, Cal Poly State University, San Luis Obispo

Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.