



## Teddy Bear Tea sugar cookies

- 1 cup butter
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 large egg
- 2 teaspoons baking powder
- 3 cups flour

Preheat oven to 400 degrees F. In a large bowl, cream butter and sugar with an electric mixer. Beat in egg and vanilla. Mix baking powder and flour, add one cup at a time, mixing after each addition. The dough will be very stiff; blend last flour in by hand (if dough becomes too stiff add water, a teaspoon at a time). Do not chill the dough. Divide the dough into 2 balls. On a floured surface, roll each ball into a circle approximately 12 inches in diameter and 1/8 inch thick. Dip cutters in flour before each use. Bake cookies on an ungreased cookie sheet on top rack of oven for 6-7 minutes, or until cookies are very lightly browned.

\*\*\*If you don't have a bear cookie cutter but still want to go with the Teddy Bear theme, you can use a large lid to cut out a large circle and a smaller lid to cut out two smaller circles to attach as ears!

Enjoy!!!