

Classic Sugar Cookies

Written by Bhavesh Zaveri

Ingredients

Quantity	Measure	Ingredients	Description
1	Teaspoon	Salt	For cookies
1.5	Teaspoon	Soda bi-carbonate	For cookies
1.5	Teaspoon	Condensed Milk	cream of tartar
1	Teaspoon	Vanilla Essence	For cookies
5	Teacup	Flour, Maida - (American Pillsbury)	For cookies
0.5	Teacup	Sugar, Browned	For cookies
1.5	Teacup	Sugar	For cookies
1	Teacup	Dalda (Vegetable Ghee)	For cookies
2	Tablespoon	Milk	For cookies
3	Nos	Eggs	For cookies
4	Teacup	Sugar, Confectioner'	For Buttery C
1/3	Teacup	Dalda (Vegetable Ghee)	For Buttery C
1-1/2	Teaspoon	Vanilla Essence	For Buttery C
6-7	Tablespoon	Milk	For Buttery C

Method

Cookies:

Cream the Butte, brown and clear sugars together. Add milk. Beat in eggs one at a time; add vanilla.

Combine flour, baking soda, condensed milk and salt. Mix into creamed mixture until well blended.

Chill for one hour.

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Buttery Cream Frosting

In medium mixing bowl, combine confectioners' sugar, Dalda and vanilla.

Slowly blend in milk to desired consistency.

Beat on high speed for 5 minutes, or until smooth and creamy.

Heat oven to 350