**Halloween Sugar Cookies**

In 2/3s

**Ingredients:**

60ml margarine

125ml sugar

1 egg

1ml vanilla

250ml flour

3ml baking powder

f.d. food colouring

**Method:**

1. Preheat the oven to 350F
2. In a large mixing bowl, cream together the butter and sugar until smooth and fluffy, using an electric mixer.
3. Beat in the eggs and vanilla, mixing until well blended and creamy.
4. In a medium bowl, combine flour and baking powder. Stir together with a wooden spoon to blend.
5. Gradually add the flour mixture to the creamed mixture, with the electric mixer on LOW speed.
6. *If adding food colouring:* Put toothpick into food colouring container. Add colour to dough. Mix well.
7. On a lightly floured counter, roll out the dough to a 1cm thickness. If dough is difficult to work with, refrigerate for 5 minutes.
8. Use cookie cutters to make cookies.
9. Bake for 10-12 minutes or until the edges of the cookies begin to brown.