**INGREDIENT GUIDE & METHOD FOR SUGAR COOKIES**

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| **Quantity** | **Dry Mix** | **Vegetable Shortening** | **Eggs (Whole Large)** |
| 16 | 330 g | 95 g | 1 |
| 32 | 660 g | 190 g | 2 |
| 48 | 990 g | 285 g | 3 |
| 64 | 1320 g | 380 g | 4 |
| 80 | 1650 g | 475 g | 5 |
| 96 | 1980 g | 570 g | 6 |
| 112 | 2310 g | 665 g | 7 |
| 128 | 2640 g | 760 g | 8 |
| 144 | 2970 g | 855 g | 9 |
| 160 | 3300 g | 950 g | 10 |
| 176 | 3630 g | 1045 g | 11 |
| 192 | 3960 g | 1140 g | 12 |
| 208 | 4290 g | 1235 g | 13 |

**Method**

1) Have all ingredients at room temperature.

2) Preheat oven to 350°F 180°C).

3) Add shortening, egg and cookie mix to mixer bowl.

4) Mix on low for 1 minute. Stop mixer and scrape beater & bowl. Set mixer to medium-low and beat for 2 minute.

5) Scrape dough out onto parchment. Bring dough together and shape into a disk. Cover with second sheet of

parchment. With rolling pin roll to 6mm (1/4") thickness.

6) Cut with 6 cm (2 1/2") cookie cutter and use a thin spatula to place cookies on parchment lined baking

sheet. Reshape and cut remaining dough.

7) Bake in preheated oven for 10-12 minutes.

8) Remove cookie sheets from oven and rest on cooling racks for 10 minutes. Remove cookies from cookie sheet and

place directly on racks to cool completely.