



8 Maids a-Milking

Turmeric Ginger Sugar Cookies

Ingredients

1 cup butter
1 1/2 cups sugar
1 large egg
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon turmeric powder
1 teaspoon ground ginger

Directions

Preheat oven to 325.

In a mixer, whip butter and sugar until frothy (about 5 minutes).

Add egg and vanilla extract to butter and sugar; whip again.

Combine dry ingredients in a separate bowl. Slowly add dry ingredients to wet to form a dough. If the mixture is too dry, add one tablespoon of butter until the consistency is good.

Spray cookie sheet with non-stick cooking spray and drop cookies on the sheet.

Bake for 12-15 minutes. Let cool and enjoy!