



## Seashell Sugar Cookies

### Ingredients:

- 1 cup butter, salted or unsalted, slightly softened
- 1 cup granulated sugar
- 3 cups all-purpose flour
- 2 large eggs
- 1 teaspoon cream of tartar
- ¼ teaspoon salt
- ⅛ teaspoon nutmeg
- 1 teaspoon pure vanilla extract
- ½ teaspoon baking soda
- ½ teaspoon hot water

### Directions:

Preheat oven to 300°F.

Lightly grease at least two, or more, cookie sheets.

In the bowl of a stand mixer fitted with a paddle attachment, cream the slightly softened butter with the sugar.

Gradually work in the flour. It will be dry.

Add eggs, one at a time.

Mix in cream of tartar, salt, nutmeg and vanilla extract.

Dissolve baking soda in hot water. Add and incorporate into the dough.

On a lightly floured surface, roll dough to ⅛", and cut out shapes.

Arrange on lightly greased cookie sheets.

(Rotate the use of your cookie sheets so that cut out dough is always placed on a cool pan.)

Decorate before baking with sugars, nonpareils, sprinkles or dragées, or ice with Royal Icing, as desired, after baking.

Bake at 300°F for approximately 10 minutes, or until a delicate brown around the edges.

Remove from pan, and allow to cool on a wire baking rack.

Store in their own airtight container.

Makes approximately 4 dozen cookies.