**Sugar Cookies**Pre-heat oven to 375’ (Yield = 40 cookies)

* 1 cup [butter](http://www.foodterms.com/encyclopedia/butter/index.html)
* 2 cups sugar
* 2 eggs
* 1 tablespoon light [corn syrup](http://www.foodterms.com/encyclopedia/corn-syrup/index.html)
* 3 1/2 cups (17 oz) flour
* 1 tablespoon baking powder
* 2 teaspoons [baking soda](http://www.foodterms.com/encyclopedia/baking-soda/index.html)
* 1/4 teaspoon salt
* 1/4 teaspoon cinnamon
* 2 1/2 teaspoons [vanilla extract](http://www.foodterms.com/encyclopedia/extracts/index.html)
* 1/3 cup Colored Sugar



1. Pre-heat oven to 350’
2. Cream sugar and butter using a mixer until light and fluffy.
3. Add eggs, vanilla corn syrup. Mix for one minute
4. In a separate bowl, mix flour, cinnamon, baking powder, baking soda, salt.
5. Add flour mixture to creamed sugar/butter, mix just until cookie dough comes together.
6. Scoop into 1” balls and roll the ball in the colored sugar.
7. Place balls 2” apart. Bake for 12 minutes.
8. Let cool 2 minutes before removing cookies a rack or tray to cool. Do not stack cookies until fully cooled or they will bend.