

# "Rescue Me" Sugar Cookies

*Recipe from Lindsay Dirkes, wife of Captain Wayne Dirkes, 41st Rescue Squadron*

## **INGREDIENTS**

1 1/4 cups white sugar

1 cup salted butter, softened

2 eggs

1/4 cup light corn syrup

2 tbsp vanilla extract

3 cups all-purpose flour

3/4 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1 tbsp pumpkin pie spice

## **DIRECTIONS**

Beat sugar and butter at medium speed of electric mixer until well blended. Add eggs, syrup and vanilla; beat well. Gradually add combined dry ingredients at low speed. Mix until well blended. Refrigerate dough 1/2-1 hour. Roll out dough between two sheets of lightly floured wax paper or you can lightly dust the counter and rolling pin with powdered sugar and roll out dough. Cut out with foot or helicopter cookie cutter. Bake on ungreased cookie sheets at 375 degrees for 6-10 minutes, depending on size and thickness of cookies. Do not over bake. Cool 5 minutes and then place on cooling racks until ready to decorate. Decorate with green frosting and/or green sprinkles.