Clark Bakery Sugar Cookies with Mean Green Frosting

- 4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups sugar
- 1 cup unsalted butter at room temperature
- 2 eggs
- 2 teaspoons vanilla extract

1. Sift together dry ingredients.
2. Cream butter and sugar until fluffy. Mix in eggs and vanilla. Gradually mix in dry ingredients.
3. Flatten dough into a disk, wrap in plastic then refrigerate until firm, at least 1 hour.
4. Make frosting (see reverse).
5. Remove dough from refrigerator and let stand at room temperature until soft enough to roll, about 10 minutes.
6. Roll dough between two sheets of parchment paper to 1/2-inch thickness, then cut with cookie cutter. Roll out scraps and repeat.
7. Transfer cookies on parchment to baking sheet, then freeze 15 minutes.
8. Bake at 325 degrees until edges turn golden, about 15 to 18 minutes.
9. Allow to cool completely, then top with Mean Green Frosting.

Mean Green Frosting

- 2/3 cup vegetable shortening
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon salt
- 4 cups powdered sugar
- 4-6 tablespoons milk
- Green food coloring (optional)

1. Beat together shortening, vanilla and salt on high speed until light and fluffy.
2. Sift powdered sugar.
3. Add powdered sugar, then beat on low speed. Gradually add milk until evenly blended.
4. Add food coloring then beat on high speed about 2 minutes until smooth.