



DESSERT

CHRISTMAS CUT-OUTS

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THE DRY INGREDIENTS:

3 CUPS FLOUR,
1 TSP BAKING POWDER,
1/2 TSP SALT

MIX DRY INGREDIENTS IN A SEPERATE BOWL

THE WET INGREDIENTS:

1 CUP BUTTER,
3/4 WHITE SUGAR - CREAM BOTH TOGETHER,

THEN

ADD 1 EGG, 1 1/2 TBSP VANILLA, 2 TBSP MILK
BEAT TOGETHER WELL,

THEN ADD DRY INGREDIENTS SLOWLY UNTIL A DOUGH FORMS

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CHILL THE DOUGH FOR AT LEAST AN HOUR

THE ICING:

3/4 CUP POWDERED SUGAR
2 TBSP BUTTER

SLOWLY ADD CREAM UNTIL ICING FORMS
ADD FOOD COLORING, IF DESIRED

THEN, ROLL DOUGH TO ABOUT 1/4" THICKNESS

CUT OUT YOUR COOKIES, ADD THEM TO AN NON-GREASED BAKING SHEET AND
PLACE IN THE OVEN AT 400 DEGREES FOR ABOUT 5-8 MINS

TAKE THEM OUT EARLY, BECAUSE THEY WILL CONTINUE TO COOK WHILE COOLING
AND IT KEEPS THE CENTER SOFT. THE BOTTOMS SHOULD BE A GOLDEN BROWN.

ENJOY!