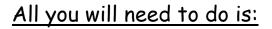
Christmas Cookies

If your family would like to try it, you will need:

- $1\frac{1}{2}$ cup butter or margarine, softened
- $1\frac{1}{2}$ cup packed brown sugar
- 6 T. granulated sugar
- $1\frac{1}{2}$ tsp. baking powder
- 3 large eggs
- 3 tsp. vanilla extract
- 4 cups flour (you may need more to keep it from sticking)



- 1. Combine all ingredients except flour and beat until fluffy.
- 2. Add flour and continue to stir.
- 3. Refrigerate for at least 2 hours until very firm.
- 4. On a well-floured surface, knead the dough.
- 5. Roll it out or pat it with floured hands to $\frac{1}{4}$ to $\frac{1}{2}$ -inch thick.
- 6. Use cookie cutters to cut out holiday shapes.
- 7. Place on ungreased cookie sheet.
- 8. Bake in preheated oven at 375° for 8-10 minutes (or until cookies are very lightly browned).
- 9. Cool on cookie sheet for 1-2 minutes, and then remove cookies to cool completely on a wire rack.
- 10. Decorate as desired using frosting, candies, icing, etc.

Variations:

Use a toothpick to make a hole in the cookie before you bake it and after it is decorated, you've got a great, edible ornament for your tree!

