

Christmas Cookies

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

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



All you will need to do is:

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 ¼- to ½-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!