



Christmas Cookies



Ingredients:

- 1 cup sugar
- 1 cup (two sticks) butter, softened
- 1,5 teaspoons vanilla
- 2 eggs
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon baking soda

Tools:

- Mixer
- Baking sheets
- Rolling pin
- Wire rack



Recipe:

Mix sugar, butter, vanilla and eggs in large bowl (I use my KitchenAid stand mixer for this).

Stir in remaining ingredients - mix well.

Divide into 3 equal parts, wrap in saran/plastic wrap and refrigerate at least 4 hours.

Preheat oven to 400 Fahrenheit. Roll out dough on floured surface to thickness of approx. 1/8-inch.

Using cookie cutters, cut out your desired shapes and place them roughly 1 inch apart on baking sheets. Repeat the rolling and cutting process with the remaining dough (leftover scraps can be re-rolled).

Decorate (or not), bake for about 7/8 minutes or until just golden brown around edges.

Remove from cookie sheet. Cool on wire rack.

If you want to gift your Christmas cookies as a little present, it's extra festive to do this in an upcycled jam jar. The tutorial to crochet this [Christmas jar lid cover](#) can be found [here](#).

