

# Classic Christmas Sugar Cookies

Yield: About 60 cookies\*

## INGREDIENTS:

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1 CUP UNSALTED BUTTER (ROOM TEMP.)

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1 CUP SUGAR

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1 TEASPOON BAKING POWDER

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1/4 TEASPOON SALT

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1 EGG

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1 TEASPOON VANILLA EXTRACT

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2 1/4 CUPS FLOUR

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1 CUP GREEN & RED COLORED SUGAR

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## DIRECTIONS:

1. With a mixer on medium/high speed, beat butter and sugar together for 30 seconds.
2. Add baking powder and salt to butter/sugar mixture and mix until combined, scraping sides occasionally.
3. Beat in egg and vanilla extract until combined.
4. Mix in flour until dough begins to form.
5. Refrigerate dough 30 - 60 minutes, until dough is easy to handle.
6. Pre-heat oven to 300 degrees.
7. Shape dough into 1 inch balls.\*
8. Roll balls of dough in colored sugar.
9. Place 2 inches apart on un-greased cookie sheet.
10. Bake 12 - 15 minutes, you do not want to the edges to brown.
11. Remove from oven and let sit for 5 minutes then place on wire rack to cool - or eat warm with a tall glass of milk.

\*Don't need 60 cookies? Shape dough into balls larger than 1 inch and enjoy big ole' cookies.