























Christmas Cookies

-  2 sticks salted butter (softened)
-  1 cup sugar
-  2 large eggs
-  2 tsp vanilla extract
-  3/4 tsp baking powder
-  2 1/2 cups all purpose flour
-  1/2 tsp salt



Christmas Cookies

-  Put butter and sugar in the mixing bowl and mix on medium high about 3 minutes
-  Add vanilla extract and eggs, mix 3 more minutes
-  Add baking powder, flour and salt. Mix until combined
-  Divide dough into 2 equal parts. Shape into 2 flat discs and wrap well in plastic
-  Refrigerate for 2 hours or overnight
-  Take dough out of fridge, let sit 5 minutes
-  Preheat oven to 350°
-  Roll dough on floured surface to 1/2" thick for soft cookies, 1/4" for crisp cookies
-  Cut out your shapes
-  Put shapes on a cookie sheet 1" apart
-  Combine and re-roll scraps 2 more times
-  Bake cookies 8-10 minutes. Cookies should be just barely changing color at the edges.
-  Let cookies set for 5 minutes then move to a cooking rack