



Did you ever bite into one of those beautifully frosted and decorated Christmas cookies, only to find the container container from which it came would have tasted better? This recipe is the answer to your Christmas cut-out prayers, crisp and flavorful. Mom would and and Dad and I would decorate. We both hated the time it took frosting them because there was a standard to uphold but begrudgingly we did so we would have some to eat. Recipe from their neighbor Edna Shelley 1971



Christmas Cutouts Thomas Kiesel

Ingredients:

1 1/2 cup powdered sugar
1 cup butter
1 egg
1 1/2 tsp vanilla extract
2 1/2 cup flour
1 tsp baking soda
1 tsp cream of tartar

Instructions:

Mix ingredients together and chill 2-3 hours or over night (preferred). When ready to use, set dough out to soften slightly. Roll out on a lightly floured board and cut. (We preferred thinner so they are slightly crisp but not so thin that they will become to brittle to handle- best to try a couple thicknesses first and see what you like). Bake at 375 degrees F for 8-10 min.

Frosting

Powdered sugar, butter (3 parts to 1 part), vanilla extract (to taste), milk (small amounts to get desired consistency).