

# ELIZABETH'S CHRISTMAS CUTOUT COOKIES

*This recipe is special to me because it's passed down from my grandmother, whose favorite food group was famously butter, and who taught my sisters and me how to make these cookies with love. She is no longer with us, but my family keeps her tradition (and love of butter) alive by making these cookies together every single Christmas.*

**PREP TIME:** 1 hour

**COOK TIME:** 15 minutes

**SERVINGS:** 48 cookies

## INGREDIENTS

- 1 c. butter or margarine
- 2 c. white sugar
- 3 eggs, beaten
- 6 tsp. milk
- 2 tsp. vanilla extract
- 5 ½ c. cake flour
- 1 tsp. salt
- 3 tsp. baking powder

## DIRECTIONS

1. Cream butter, add sugar gradually and cream.
2. Add milk and vanilla to 3 beaten eggs.
3. Sift flour, salt, and baking powder together.
4. Add dry ingredients alternately with liquid ingredients to the creamed butter and sugar. Chill.
5. Rollout portion of dough (keep rest in refrigerator) about ¼ inch (or less) thick. Cut, sprinkle with sugar unless you intend to frost. Keep all scraps after cutting for final rolling so that dough doesn't become overworked.
6. Bake at 375 for approximately 15 minutes, until light brown. Watch carefully as they burn quickly.
7. Frost.

**PREP TIME:**

Since the cookie dough itself is a bit labor intensive, we usually top with store-bought frosting (1 jar each mixed with red and green food coloring) and festive sprinkles.