



Christmas Cookies

Sprinkle in some Christmas magic and enjoy these scrumptious classic holiday cookies!

First, gather your festive ingredients of flour, sugar, baking powder, salt, egg, milk, and vanilla to sprinkle some cheer!

Ingredients:

- 2 $\frac{3}{4}$ cups all purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup butter, softened
- 1 $\frac{1}{4}$ cups white sugar
- 1 egg
- 2 teaspoons vanilla extract
- Red and green sprinkles
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Instructions:

- Preheat oven to 375°F. In a medium bowl, whisk together the flour, baking powder and salt. Set aside.
- In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy, about 2-3 minutes.
- Add in the egg and vanilla extract and continue mixing until fully incorporated.
- Gradually stir in the dry ingredients from step 1 until a dough is formed.
- On a lightly floured surface, roll out the dough $\frac{1}{4}$ " thick and use cookie cutters to cut into shapes.
- Place cookie shapes 1 inch apart onto baking trays lined with parchment paper. Decorate with sprinkles.
- Bake for 8-10 minutes until light golden brown on the bottom.
- Allow cookies to cool on baking tray for 5 minutes before transferring to a wire rack. Enjoy!