

ULTIMATE CHRISTMAS SUGAR COOKIES

Oven 325 F
Time: 14-17 min

450 ml	flour
1 ml	salt
5 ml	baking powder
125 ml	butter /margarine
250 ml	sugar
1	large egg
5 ml	vanilla

DAY 1 – MAKING THE DOUGH

1. In a food processor place the butter and pulse/mix till soft. Add the sugar and mix. Add the egg and vanilla and mix till smooth. Scrape down the sides with a rubber spatula in between mixing.
2. In a medium bowl sift together the flour, salt and baking powder. Slowly, in 3 portions, add this mixture to the wet mixture in the food processor mixing in between additions. The dough will start to get quite firm. (TEACHER CHECK)
3. When it has all been added, scrape out all of the dough from the machine and turn out the dough onto a lightly floured (15 ml) counter and knead it with your hands until it all holds together as a ball.
4. Flatten it into a circle. Double wrap it in saran wrap so it is completely sealed and won't dry out. Then place in the plastic bag and seal with a twist tie. Write your name on a sticky label, place on dough and put on the tray up front.

DAY 2 – ROLLING/CUTTING/BAKING AND DECORATING

5. Unwrap your thawed dough. Add a circle of flour to the counter (25 ml) and using your rolling pin, roll it out into a circle that is about ¼ inch thick.
6. Using your cookie cutter, cut out your shapes with very little space between each one so very little dough has to be re-rolled. Place them on the large metal cookie sheet with any small pieces facing the center.
7. Bake 17 mins for the large cookies, 14 for smaller ones. They should be pale on top and lightly golden on the bottom. Take them out of the oven and let them sit for **5 min** on the cookie sheet before using your large metal spatula to remove them to a cooling rack to cool. **Do not stack cookies on top of each other.** Do not ice and decorate cookies until they are completely cooled. Take care to decorate them nicely.