

Holiday Sugar Cookies



Description: Simple and Festive—These Classic Cookies Make Delicious Holiday Gifts

Ingredients:

1 cup butter (2 sticks), softened
1 cup C&H Pure Cane Granulated Sugar
2 large eggs
1 tsp. vanilla
3 cups all-purpose flour
½ tsp. baking soda
1 tsp. salt

Instructions: In large bowl, beat butter and sugar until fluffy. Beat in eggs and vanilla. Combine flour, soda and salt; stir into sugar mixture. Divide into two equal-sized disks, place in plastic wrap and chill 30 minutes. Preheat oven to 375° F.

On flour covered board, working with one disk at a time, roll out dough to ⅛ inch thickness. Cut out stars, snowflakes and other shapes. Place cookie shapes 1 inch apart on cookie sheet. Bake 5 to 8 minutes until lightly browned. After cooling, decorate with icing and sugar crystals.

Serving Size: Makes 3 to 4 dozen (depending on size and shape)

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Holiday Sugar Cookies (continued)

Royal Icing

Ingredients:

4 cups C&H Pure Cane Powdered Sugar, sifted
½ cup water
¼ cup meringue powder
1 tsp. vanilla

Instructions: In large glass or metal bowl, beat all ingredients at high speed 7 to 10 minutes, or until very stiff. Hints: Use immediately. Keep covered with a damp cloth or with plastic wrap to prevent drying. Thin with a few drops of water or thicken with additional powdered sugar.

Serving Size: Makes 3½ cups

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