

CHRISTMAS BUTTER COOKIES

Sift 2 3/4 cups of flour, 1 teaspoon baking powder and 1/2 teaspoon of salt.

In mixer bowl add 3/4 cup soft butter, 1 cup sugar, 2 eggs, 1 teaspoon vanilla.

Beat until fluffy and light. Slowly beat in flour mixture. CHILL ONE HOUR.

Flour your work surface and roll out dough. Use cookie cutters to cut into desired shapes.

Place on ungreased cookie sheet. Bake at 375 degrees for 8-10 minutes.

YIELD: 4 dozen **(IF you don't eat the dough... good luck to ya!)**

FROSTING

Mix 1/4 cup butter, 4 cups (1 box) confectioner's sugar, 1/4 cup scalded cream and 1 teaspoon vanilla. Blend until smooth. Scoop into separate bowls and add food coloring (hint: yellow and blue mixed makes an awesome 'grinch' green). Scoop colored frosting into Ziplock bag (doesn't have to be Ziplock, any zip top is fine, I use freezer quart size bags) and snip a little off the corner. Squeeze onto cookie to decorate! If you need the frosting thinned a bit more, I have great luck just using light cream, add a little at a time until it will easily come out of the bag to decorate.