

## “Tastes like Christmas” Cookies

*Makes about 36-48 cookies; originally from Better Homes and Gardens Cookbook*

### Ingredients:

<u>Cookies</u>	<u>Icing</u>
1/3 cup butter	1 cup sifted powdered sugar
1/3 shortening	¼ tsp vanilla
¾ cup sugar	1 Tbs milk
2 cups all-purpose flour	2 Tbs cocoa powder (optional!)
1 tsp baking powder	Food dye
Dash salt	
1 egg	
1 Tbs milk	
1 tsp vanilla	

### Directions:

1. Beat butter and shortening until well blended
2. Add sugar, cream until “fluffy”
3. Add egg and vanilla, beat
4. In a separate bowl, combine flour, baking powder and salt
5. Add *half* of the flour, then milk, then the rest of the flour beating after each addition
6. Roll dough onto lightly floured surface
7. Chill as needed if the dough is difficult to roll
8. Preheat oven to 375°F
9. Roll dough on heavily floured surface and cut out shapes
10. Bake on ungreased cookie sheet for 7-8 minutes or until edges are golden brown
11. Let cool about 1 minute on pan, then carefully remove to cool on cookie rack
12. Once cool, decorate!
  - a. To make the icing, combine all ingredients, adding milk *very* slowly to reach desired consistency
  - b. Let cookies dry completely before stacking