CHRISTMAS SUGAR COOKIES

Sweet, Buttery & Festive Holiday Cookies

PREP TIME: 15 minutes
CHILL TIME: 1 hour
BAKE TIME: 8–10 minutes
YIELD: 24 cookies

INGREDIENTS:

For the Cookies

2¾ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
1 cup unsalted butter, softened
1 cup granulated sugar
1 large egg
2 teaspoons vanilla extract
½ teaspoon almond extract (optional)

For the Icing

2 cups powdered sugar
2–3 tablespoons milk
½ teaspoon vanilla extract
Red and green food coloring (optional)
Christmas sprinkles (optional)

INSTRUCTIONS:

1. Mix the Dry Ingredients
In a medium bowl, whisk together the flour, baking powder, and salt.

2. Cream the Butter and Sugar
In a large bowl, beat the softened butter and granulated sugar until light and fluffy.

3. Add Wet Ingredients
Mix in the egg, vanilla extract, and almond extract until well combined.

4. Make the Dough
Gradually add the dry ingredients and mix until a soft dough forms. Cover and refrigerate for 1 hour.

5. Roll and Cut
Preheat oven to 350°F (175°C). Roll the dough to ¼-inch thickness on a lightly floured surface. Cut into Christmas shapes using cookie cutters.

6. Bake
Place cookies on a parchment-lined baking sheet. Bake for 8–10 minutes, until the edges are just beginning to turn golden. Cool completely.

7. Decorate
Whisk powdered sugar, milk, and vanilla until smooth. Divide and tint with food coloring if desired. Decorate the cooled cookies with icing and festive sprinkles.

CHRISTMAS BAKING TIP

Chill the dough before rolling to help the cookies hold their festive shapes.
Let the icing set completely before storing.

MADE WITH LOVE & A LITTLE CHRISTMAS MAGIC!