



Classic Christmas Sugar Cookie Cutouts

Prep: 60 minutes plus cooling

Bake: 7 minutes per batch • Serves: 60

Cookies

- 1½ cups powdered sugar
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 1 egg
- 2½ cups Gold Medal™ all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- Betty Crocker™ Decor Selects** candy sprinkles, nonpareils or colored sugars, if desired

Frosting

- 2 cups powdered sugar
- ½ teaspoon vanilla
- 2 tablespoons milk or half-and-half

1. In large bowl, mix 1½ cups powdered sugar, the butter, 1 teaspoon vanilla, almond extract and egg until well blended. Stir in flour, baking soda and cream of tartar. Cover and refrigerate at least 3 hours.

2. Heat oven to 375°F. Divide dough in half. On lightly floured, cloth covered surface, roll each half of dough ⅜-¹/₆-inch thick. Cut into assorted shapes with cookie cutters, or cut around patterns traced from storybook illustrations. If cookies are to be hung as decorations, make a hole in each ¼ inch from top with end of plastic straw. Place on ungreased cookie sheet.

3. Bake 7 to 8 minutes or until light brown. Remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

4. In medium bowl, beat all frosting ingredients until smooth and spreadable. Tint with food color if desired. Frost and decorate cookies as desired with frosting and colored sugars.

*Approximate nutritional values per serving (1 cookie):
65 Calories, 3g Fat (2g Saturated), 10mg Cholesterol,
40mg Sodium, 9g Carbohydrates, 0g Fiber, 1g Protein*

***Recipe courtesy of Betty Crocker**