

# Holiday Cut Out Sugar Cookies

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Every year, I make and decorate sugar cookies using my many holiday cookie cutters. I used to make them with my neighbor and her children. It was she who gave me this wonderful and delicious recipe. Boy... did the kitchen get messy between the flour and the sprinkles but oh were they good. Great memories. I now make them with my grandchildren so the tradition continues. **Note:** *You need to make dough the night before.*

Makes 5-6 dozen cookies

## Ingredients:

1 pound real butter (substitute no more than ½ margarine)  
2 eggs  
5 cups all-purpose flour  
2 cups sugar  
Pinch salt  
1 tablespoon vanilla  
1 teaspoon baking soda dissolved in 3 tablespoons milk

## Instructions:

Put all ingredients in a bowl and mix with hands until a smooth dough is formed. No amount of mixing will bother it.

Form into a ball; dust with flour.

Chill thoroughly (at least overnight) before using.

Break off a small amount of the chilled dough; add a bit more flour and roll as thin as possible (*\* have extra flour on hand as dough will get sticky when rolling*).

Cut into shapes.

Bake until light brown at 350°F, for about 12 minutes.