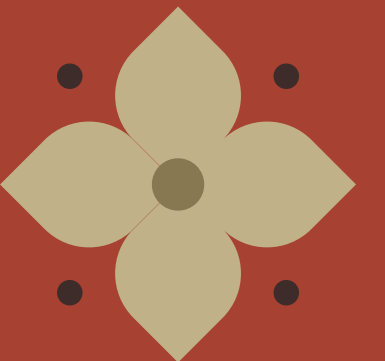
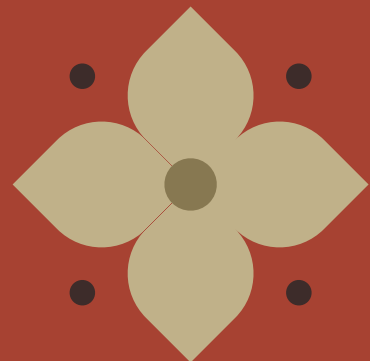
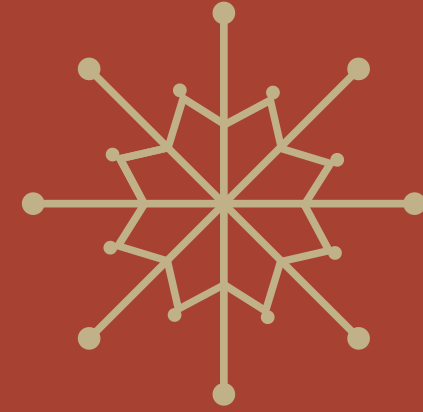
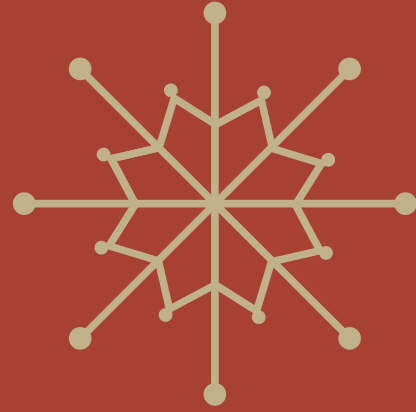


CHRISTMAS COOKIE GUIDE



HEALTHY SUGAR COOKIES

Tips for baking with kids

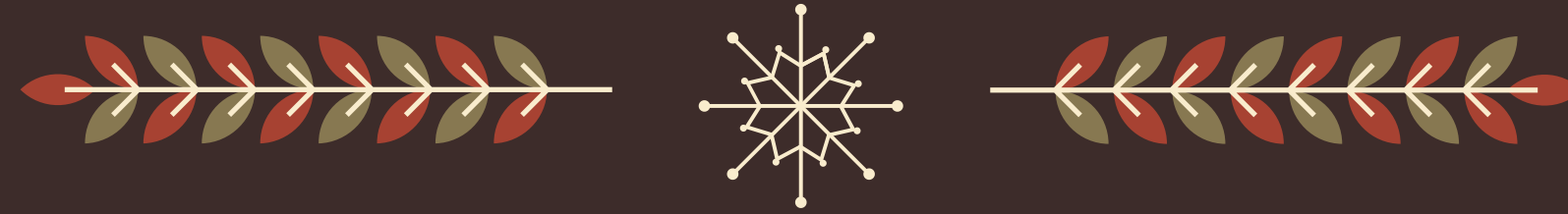




INGREDIENTS IN EASY SUGAR COOKIES

- all-purpose flour
- sugar
- baking powder
- butter, softened at room temperature
- milk
- vanilla extract
- Easy Icing, optional





HOW TO MAKE EASY SUGAR COOKIES STEP-BY-STEP

1. Form the dough, make a flattened disc of dough and wrap in plastic.
2. Refrigerate.
3. Preheat the oven. Roll out the dough.
4. Cut out the dough with a cookie cutter.
5. Place onto lined baking sheets and bake.





DECORATION



Stir together 1/4 cup powdered sugar and 2-3 teaspoons milk to make a smooth icing. You want it to be able to spread easily on the cookies and not be too thick. If you place some on the cookies and it runs right off, add a little more powdered sugar. If it's too thick to spread, add a drop or two of milk. You can color the icing with a drop of food coloring if desired.

