

## Christmas SUGAR COOKIES

## Christmas SUGAR COOKIES

1. Empty the contents of the jar into a bowl. Cut in 1/2 cup of softened butter until the mixture is crumbly. In a separate bowl, beat 1 egg, 1/2 teaspoon vanilla and 1/4 teaspoon of lemon or almond extract until light and fluffy. Pour into the dry ingredients and mix until well blended. Cover bowl and chill for 1 hour.
2. Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto a cookie sheet.
4. Bake for 8 to 10 minutes in the preheated oven, until edges begin to brown. You can decorate them with sugar before baking or frost after baking.

Makes 1 Dozen Cookies

## SNOW DAY survival kit

Place 2 tbsp hot chocolate mix and a few marshmallows into a cup. Add 3/4 cup of boiling water or scalded milk. Stir and enjoy.

## Christmas HOT CHOCOLATE