

FP'S CHRISTMAS COOKIES: 48 Cookies 1-2 hours

Enjoy making these cookies with your family! We'd encourage you to share them with your neighbors and spread Christmas cheer! Take photos + tag us @FirstPrioritySF .



INGREDIENTS

3 3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract

DIRECTIONS

1. Sift flour, baking powder, and salt together, set aside. In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually blend in the sifted ingredients until fully absorbed. Cover dough, and chill.
2. Preheat oven to 400 degrees F. On a clean floured surface, roll out small portions of chilled dough to 1/4 inch thickness. Cut out shapes using cookie cutters and place on greased cookie sheets. (Can add sprinkles before baking)
3. Bake 6 to 8 minutes in the preheated oven, or until edges are barely brown. Remove from cookie sheets to cool on wire racks. Decorate with icing of choice and add sprinkles!

NOTES

You will need cookie cutters, your icing of choice + sprinkles.