

HOLIDAY RECIPE

Little Chef Sugar Cookies

Cut them into stars and trees, then decorate them any way you like.
Makes about 24 cookies.

WHAT YOU NEED

- 1 cup butter (2 sticks), soft
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 2 ¾ cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt

FOR THE ICING

- 2 cups powdered sugar
- 2 to 3 tablespoons milk
- Food coloring and sprinkles

LET'S MAKE IT!

1. Ask a grown-up to heat the oven to 350°F.
2. Beat the butter and sugar together until fluffy.
3. Mix in the egg and vanilla.
4. Stir the flour, baking powder, and salt in a second bowl. Add it to the butter a little at a time.
5. Wrap the dough and chill it for 30 minutes.
6. Roll it out about as thick as a pencil. Cut out stars and trees.
7. Bake 8 to 10 minutes, until the edges are just golden. A grown-up handles the hot pan.
8. Let them cool all the way. Stir the icing together, then decorate!

> **Little Chef Tip:** *Dip your cookie cutter in flour so the dough doesn't stick.* **Allergy note:** *these have wheat, dairy, and egg. Use plant butter and a 1-to-1 gluten-free flour if your family needs to.*