



## Classic Christmas Sugar Cookie Cutouts

READY IN



250 min.

SERVINGS



60

CALORIES



76 kcal

DESSERT

## Ingredients

- ☐ 1.5 cups powdered sugar
- ☐ 1 cup butter softened
- ☐ 1 teaspoon vanilla
- ☐ 0.5 teaspoon almond extract
- ☐ 1 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon cream of tartar
- ☐ 1 serving sprinkles

- ☐ 2 cups powdered sugar
- ☐ 0.5 teaspoon vanilla
- ☐ 2 tablespoons milk

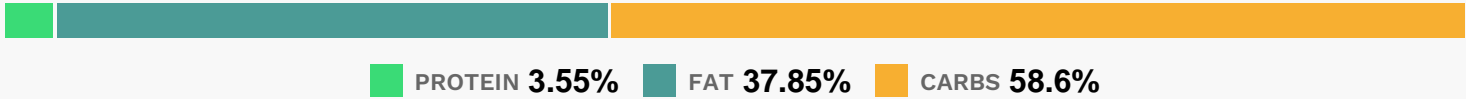
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ cookie cutter
- ☐ drinking straws

## Directions

- ☐ In large bowl, mix 1 1/2 cups powdered sugar, the butter, 1 teaspoon vanilla, almond extract and egg until well blended. Stir in flour, baking soda and cream of tartar. Cover and refrigerate at least 3 hours.
- ☐ Heat oven to 375°F. Divide dough in half. On lightly floured surface, roll each half of dough 3/16 inch thick.
- ☐ Cut into assorted shapes with cookie cutters, or cut around patterns traced from storybook illustrations. If cookies are to be hung as decorations, make a hole in each 1/4 inch from top with end of plastic straw.
- ☐ Place on ungreased cookie sheet.
- ☐ Bake 7 to 8 minutes or until light brown.
- ☐ Remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.
- ☐ In medium bowl, beat all frosting ingredients until smooth and spreadable. Tint with food color if desired. Frost and decorate cookies as desired with frosting and colored sugars.

## Nutrition Facts



## Properties

Glycemic Index:2.72, Glycemic Load:2.89, Inflammation Score:-1, Nutrition Score:0.96521739402543%

Nutrients (% of daily need)

Calories: 75.88kcal (3.79%), Fat: 3.21g (4.94%), Saturated Fat: 1.99g (12.46%), Carbohydrates: 11.2g (3.73%), Net Carbohydrates: 11.05g (4.02%), Sugar: 7.06g (7.84%), Cholesterol: 10.92mg (3.64%), Sodium: 44.08mg (1.92%), Alcohol: 0.05g (100%), Alcohol %: 0.33% (100%), Protein: 0.68g (1.36%), Selenium: 2.08µg (2.97%), Vitamin B1: 0.04mg (2.78%), Folate: 9.99µg (2.5%), Vitamin A: 99.32IU (1.99%), Vitamin B2: 0.03mg (1.91%), Manganese: 0.04mg (1.82%), Vitamin B3: 0.31mg (1.55%), Iron: 0.26mg (1.45%)