

## CHRISTMAS CUT OUT COOKIES

Rosie found this on the internet but Noreen agreed that it seemed to have the right proportions of flour to butter etc.

While she was here in Vancouver Noreen made a huge batch of both white and molasses cut out cookies, and Michael, Katie and 3 of Michaels friends had a great time icing and decorating Christmas cookies all afternoon. Not much dinner was eaten that night!

2 c. white sugar  
2 c. butter  
4 eggs  
2 tsp. Soda  
4 tsp. cream of tartar  
1 tsp. Salt  
1 tsp. vanilla extract  
1 tsp. lemon extract  
5 c. flour  
1 c. flour, set aside, or more as needed



Cream butter, eggs, sugar together. Add soda, cream of tartar, lemon vanilla extract and salt. Mix until blended. Start to add flour 1 cup at a time. You can probably add about 3 cups with mixer. The last 2 cups mix in by hand. This dough works best if chilled overnight for even for a week. You can bake one dozen at once, or bake the whole batch of dough at once. These are good for Easter cutouts, Valentine cutouts, or just Christmas cookies.

Frost with your favorite icing or sprinkle with white sugar or colored sugars. Bake at 350 degrees just until set. These are best if just under baked.



.....and after the Christmas cookies came the Buche de Noel....but really we're not full yet!