

## Sarah's Christmas Butter Cookies

This is my grandmother's recipe. These cookies were my art canvases as a teen, and now I enjoy decorating them with my children. They are similar to shortbread. I love the buttery cookie, the sweet buttercream icing, and the crunch from sprinkles. A favorite Christmas delight!

- 1 cup butter, softened
- 2/3 cup sugar
- 2 tsp. vanilla
- 2 eggs
- 3 cups all-purpose flour
- 1/2 tsp. salt

Cream butter in the bowl of an electric mixer until light and fluffy, about 5 minutes. Add sugar gradually and beat another 5 minutes. Stir in vanilla. Add eggs one at a time, beating well after each addition.

In a separate bowl, combine flour and salt. Using a 1/2 cup scoop, add flour mixture to bowl of electric mixer, incorporating all flour before next addition. Divide mixture in half and roll into balls. Flatten balls into large discs, place between two pieces of waxed or parchment paper, and place in large resealable plastic bag or plastic container. Refrigerate 2 hours or overnight.

Roll out chilled dough on lightly floured surface to about 1/4" thick. Cut with Christmas cookie cutters and place on cookie sheet. Bake at 350 degrees for 10 minutes or until set and just barely golden brown. Remove from cookie sheet and cool on rack.

Decorating options:

For an icing-free version: Before placing cookies in oven, gently press in colored sprinkles and bake.

To decorate with icing, make buttercream according to package directions on box or bag of powdered sugar. Color icing with food coloring, then use icing bags and metal decorating tips to pipe icing onto cookies. While icing is still wet, decorate with colored sprinkles or small candies. Let iced cookies dry completely before transporting in single layers.

