

Old Fashioned Christmas Cookies

Ingredients:

1 Cup Butter, Softened	2 Tsp Vanilla Extract
2 Cups Sugar	4 Cups Gluten Free Flour
1/4 Cup Brown Sugar, Packed	2 Tsp Baking Powder
2 Eggs	1/2 Tsp Salt
1/4 Cup Plus 2 Tbsp Milk	Icing/Sprinkles

Directions:

1. Cream together butter, sugars, eggs, milk, and vanilla.
2. Add in flour, baking powder, and salt, mixing well.
3. Chill the dough for 1-2 hours.
4. Preheat oven to 350*.
5. Roll out dough on floured surface, cut into shapes.
6. Place on a greased cookie sheet.
7. Bake 10-12 minutes, remove and cool for 5 minutes.
8. Move to cooling rack to complete cooling, then decorate.



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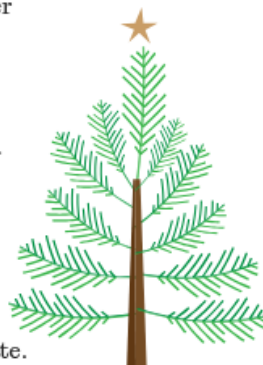
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