Old Fashioned Christmas Cookies }

Ingredients:

1 Cup Butter, Softened

2 Cups Sugar

1/4 Cup Brown Sugar, Packed

1/4 Cup Plus 2 Tbsp Milk

2 Tsp Vanilla Extract

1/2 Tsp Salt

Icing/Sprinkles

4 Cups Gluten Free Flour

2 Tsp Baking Powder 1/4 Cup Brown Sugar, Packed

1/4 Cup Plus 2 Tbsp Milk

Chill the dough for 1-2 hours.

Place on a greased cookie sheet.

4. Preheat oven to 350*.

1 Cup Butter, Softened

Ingredients:

2 Cups Sugar

Directions:

2 Tsp Vanilla Extract

4 Cups Gluten Free Flour

2 Tsp Baking Powder

1/2 Tsp Salt

Old Fashioned Christmas Cookies

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.



ld Fashioned Christmas Cookies }

Ingredients:

1 Cup Butter, Softened

2 Cups Sugar

1/4 Cup Brown Sugar, Packed

2 Eggs

1/4 Cup Plus 2 Tbsp Milk

2 Tsp Vanilla Extract

4 Cups Gluten Free Flour

2 Tsp Baking Powder

1/2 Tsp Salt

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.

Old Fashioned Christmas Cookies

Ingredients:

1 Cup Butter, Softened

2 Cups Sugar

1/4 Cup Brown Sugar, Packed

2 Eggs

1/4 Cup Plus 2 Tbsp Milk

2 Tsp Vanilla Extract 4 Cups Gluten Free Flour

2 Tsp Baking Powder

1/2 Tsp Salt

Icing/Sprinkles

1. Cream together butter, sugars, eggs, milk, and vanilla.

2. Add in flour, baking powder, and salt, mixing well.

2. Add in flour, baking powder, and salt, mixing well.

5. Roll out dough on floured surface, cut into shapes.

7. Bake 10-12 minutes, remove and cool for 5 minutes.

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.



