

Homemade
with Love
from
Bubbie's
Kitchen



Holiday
Cookies
Made for
Sharing



Bubbie's Christmas Cookie Cutouts



BAKE: 350°F



TIME: 8–10 min.



SERVINGS: About 24–30 cookies

Ingredients

- 3 cups all-purpose flour
- 1 egg
- 2 tsp baking powder
- ½ tsp salt
- 1 cup sugar
- ½ cup (1 stick) butter, softened
- 2 tsp vanilla extract
- ¼ tsp anise oil (or anise extract)
- 2–4 tbsp milk (as needed)
- Food coloring (optional)
- Extra flour for rolling



Method

- 1 In a large bowl, beat sugar and butter together until light and fluffy.
- 2 Add egg, vanilla extract, and anise oil. Beat until smooth.
- 3 In a separate bowl, whisk together flour, baking powder, and salt.
- 4 Gradually add dry ingredients to the creamed mixture, alternating with milk, mixing on low speed until blended.
- 5 If desired, divide dough into portions and tint with food coloring.
- 6 Divide dough in half. Roll out on a floured surface about ¼ inch thick.
- 7 Cut out cookies with cookie cutters and place 2 inches apart on ungreased baking sheets.
- 8 Bake at 350°F for 8–10 minutes or until set. Do not overbake.
- 9 Cool on pans for 2 minutes, then transfer to wire racks to cool completely.



Scan to visit
my website!

Bubbie's Tip:

Add sprinkles, colored sugar, or icing for a festive touch. These cookies stay fresh in an airtight container for several days.



Herbs for the Body • Peace for the Soul • Live Well Naturally Every Day



www.EverythingHerbalByCherylJabz.com

Download This Recipe!
Print • Save • Share

