

# Favorite Cutout Cookies

## DOUGH

- 1 cup (1/2 lb.) butter or margarine, at room temperature
- 1/2 cup granulated sugar
- 2 large egg yolks
- 1 teaspoon vanilla
- 2 1/2 cups all-purpose flour

## ICING

- 3 cups powdered sugar
- 1 teaspoon vanilla
- 1/4 cup water
- Food coloring if desired

In a bowl with a mixer, beat butter with granulated sugar until very smooth.

Beat in egg yolks and vanilla. Add flour and beat on low speed until incorporated, then increase speed and beat until blended.

Divide dough in half and flatten each portion into a 1-inch-thick round. On a lightly floured surface, use a lightly floured rolling pin to roll each round 1/8 inch thick.

With floured cookie cutters, cut dough into desired shapes. With a wide spatula, transfer cookies to a 12- by 15-inch baking sheet, spacing them about 1 inch apart. Gather scraps and repeat rolling and cutting.

Bake cookies in a 300-degree oven until golden, about 15 minutes. Let cool on sheets about 5 minutes, then with a wide spatula, transfer to racks to cool. Serve cookies, store airtight up to 3 days, or freeze to store longer. Spread cool cookies with icing (directions follow), if desired.

Makes about 45 rounds, 2 3/4 inches wide. To make icing, mix sugar, vanilla, and water in a bowl until smooth. To tint, add food coloring a few drops at a time. If too thick to spread smoothly, mix in a few drops of water; if too thin, stir in powdered sugar a little at a time. Spread icing onto cool cookies. Let stand until icing is firm, about 1 1/2 hours.