

## HOLIDAY SUGAR COOKIES

- 1 cup butter (2 sticks), softened
- 1 cup C&H Pure Cane Granulated Sugar
- 2 eggs
- 1 tsp vanilla
- 3 cups all-purpose flour
- ½ tsp baking soda
- 1 tsp salt

In large bowl, beat butter and sugar until fluffy. Beat in eggs and vanilla. Combine flour, soda and salt; stir into sugar mixture. Divide into two equal-sized disks, place in plastic wrap and chill 30 minutes. Preheat oven to 375° F.

On flour covered board, working with one disk at a time, roll out dough to ⅛ inch thickness. Cut out stars, snowflakes and other shapes. Place cookie shapes 1 inch apart on cookie sheet. Bake 5 to 8 minutes until lightly browned. After cooling, decorate with icing and sugar crystals.

Makes 3 to 4 dozen  
(depending on size of shapes).

### Royal Icing

- 4 cups C&H Pure Cane Powdered Sugar, sifted
- ½ cup water
- ¼ cup meringue powder
- 1 tsp vanilla

In large glass or metal bowl, beat all ingredients at high speed 7 to 10 minutes, or until very stiff.

Hints: Use immediately. Keep covered with a damp cloth or with plastic wrap to prevent drying. Thin with a few drops of water or thicken with additional powdered sugar.

Serving Size: Makes 3½ cups