



Old Fashioned
Holiday Treat

FL

Sugar

BUTTER

RECIPE FOR SUGAR COOKIES

Sift together and put aside:

2½ Cups Sifted All-purpose or Instant Flour

1 Teaspoon Baking Powder

½ Teaspoon Salt

¼ Cup Soft Butter or Margarine

1 Cup Sugar

2 Eggs

1 Teaspoon Vanilla Extract or a combination of Vanilla and Almond Extracts

Beat butter, sugar, eggs and vanilla with mixer or spoon, blending until smooth. Beat in flour mixture with mixer or spoon until smooth. Chill 1 hour or until firm. Roll a small amount of dough at a time to 1/8" thickness. Use floured board. (Keep remaining dough in refrigerator until ready to use.) Cut dough in desired shapes with floured cookie cutters. Put on greased cookie sheets. Bake in preheated oven (375 degrees) for 8-10 minutes or until pale brown. Remove to wire racks to cool.

Decorate. (Suggest Confectioners' Sugar Frosting, tinted as desired.)

CONFECTIONERS' SUGAR FROSTING

Cream ¼ cup soft butter or margarine and ¼ teaspoon salt. Gradually beat in 3 cups sifted confectioners' sugar alternately with 4 to 6 tablespoons scalded light cream. Add 1 teaspoon vanilla extract and beat until creamy and of good spreading consistency. Tint, as desired, with vegetable coloring.

Wishing you all the Joys
of a
real old-fashioned Christmas
and a
Year of Happy Days

HAVE A HAPPY

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