

# Holly Cookies

Not too sweet, this family sugar cookie recipe loves to be frosted! We decorated the cut out circles with a simple frosting and then added colored gel designs.

## WHAT YOU NEED:

- 1 cup butter
- 2 cups sugar
- 3 eggs
- ½ teaspoon salt
- 1 teaspoon vanilla
- 5 ½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ⅓ cup milk
- 4 cups powdered sugar
- Hot water
- Red and green frosting gel

## TO MAKE THE COOKIES:

- 1 In a large mixing bowl cream the butter, sugar, and eggs. Add the salt and vanilla.
- 2 In another medium mixing bowl, mix the flour, baking soda, and baking powder together.
- 3 Stir the flour mixture alternately with the milk to the creamed mixture. Batter will be sticky.
- 4 Cover dough. Refrigerate for 3 hours or overnight.



- 5 Roll out on a lightly floured board to desired thickness, about ¼-inch thick. Cut out with cookie cutters. Bake in a preheated 350 degree oven for about 10 minutes or until lightly browned. Remove from pan and cool. Makes about 4 dozen cookies.
- 6 To frost as shown in photo, above, mix 4 cups of powdered sugar with enough hot water to form a thin frosting. Working with a few cookies at a time, frost the cookies. Immediately make lines with green frosting gel. Use a toothpick to pull the gel into the white frosting to look like holly leaves or evergreen. Use the red frosting gel to add dots to resemble berries. Let dry.