



Soft Christmas Cookies

COOK02

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Supersedes NA

Target Time 40 minutes

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Pre-Checks

There are no prerequisites for this dish.

Tools and Materials Required

Quantity	Description	Step
3 3/4 cups	all purpose flour	
1 teaspoon	baking powder	
1/2 teaspoon	salt	
1 cup	margarine, softened	
1 1/2 cups	white sugar	
2 teaspoons	vanilla extract	

Key Reminders

Make sure to grease your pan before baking.

Icon Legend

Exclamation Mark

Steps

1. Sift flour, baking powder, and salt together, set aside. In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually blend in the sifted ingredients until fully absorbed. Cover dough, and chill for 2 hours.

2. Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets. On a clean floured surface, roll out small portions of chilled dough to 1/4 inch thickness. Cut out shapes using cookie cutters.

3. Bake 6 to 8 minutes in the preheated oven, or until edges are barely brown. Remove from cookie sheets to cool on wire racks.

Visual Support

Cookie



Supplemental Information

Finished Cookies

