# **Mom's Christmas Cutout Cookies**

### Cookie Ingredients:

- 1 cup butter, softened
- 1 ½ cups powdered sugar
- 1 egg
- 1 1/2 tsp. vanilla
- 2 1/2 cups flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar

## Frosting Ingredients:

- 1/2 cup butter, softened
- 1 tsp. vanilla
- ¼ tsp. salt
- 3/8 cup Half & Half cream
- 3 cups powdered sugar

### Cookie Directions:

Beat butter, powdered sugar, egg and vanilla in mixing bowl until well blended. Blend in flour, baking soda and cream of tartar. Divide dough in half. Cover, chill for 1 ½ - 2 hours. Heat oven to 375°.

Roll each half of dough on lightly floured surface. Cut in shapes and place on cookie sheet.

Bake 7-8 minutes. Frost and decorate when cool.

### **Frosting Directions:**

In mixer, cream butter, vanilla and salt. Add ONE cup of powdered sugar and mix well. Add Half & Half, then gradually beat in remaining 2 cups of powdered sugar.