## Mom's Christmas Cutout Cookies

## Cookie Ingredients:

- 1 cup butter, softened
- $11 / 2$ cups powdered sugar
- 1 egg
- $11 / 2$ tsp. vanilla
- $21 / 2$ cups flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar


## Frosting Ingredients:

- $1 / 2$ cup butter, softened
- 1 tsp. vanilla
- $1 / 4$ 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 $11 / 2-2$ hours.
Heat oven to $375^{\circ}$.
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.

