

Mom's Christmas Cutout Cookies

Cookie Ingredients:

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

Frosting Ingredients:

- ½ cup butter, softened
- 1 tsp vanilla
- ¼ tsp salt
- ¾ 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 to 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 to 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.