

HAPPY HOLIDAY BUTTER COOKIES -UNITED STATES

- 1-1/2 cups butter
- 2 Tablespoons beaten egg
- 1 teaspoon vanilla
- 1 cup granulated sugar
- 3 cups all purpose flour

Green or Red decorating sugars as desired

Cream butter and sugar; add egg and vanilla; gradually stir in flour until forms smooth, soft dough. Place in cookie press with star shaped disc. Press out stars; sprinkle with green or red sugar. Bake on ungreased insulated cookie sheets at 375 degrees for 10 minutes or light brown edges. Remove to cooling rack after 3 minutes. Yield: will depend on cookie size.

*Note: If up make a double recipe, use 1 whole egg in place of the beaten egg in the recipe.

<u>About this recipe</u>: One of the easiest recipes to make. I love the small star disk but you can press out all kinds of interesting shapes. Everyone loves sprinkling on the colored sugar. In our family, it is a tradition for the Dads to bake with the kids using this recipe every year. It is one of their favorites.