**Christmas Sugar Cookies Day 1 & 2**



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| Kitchen Materials | Supply Table |
| * 1 tsp vanilla extract * 2 tsp baking powder * Stand mixer * Oven * Rolling pin * Baking sheet | * 1 ½ C butter, softened * 2 C sugar * 4 eggs * 5 C all-purpose flour * 1 tsp salt * Plastic wrap * Cookie cutters |

**Day 1:**

* Using your stand mixer, cream together butter and sugar until smooth.
* Beat in eggs and vanilla.
* Stir in the flour, baking powder, and salt.
* Take out of mixer and roll into dough.
* Wrap in plastic wrap and label kitchen and hour. Put it on teacher island.

**Day 2:**

* Preheat oven to 400 degrees.
* Roll out dough on lightly floured surface about ¼ inch thick.
* Cut shapes with cookie cutters.
* Place cookies 1 in apart on greased cookie sheets.
* Bake 6-8 minutes in preheated oven. Cool completely. Put in a gallon Ziploc bag and write your kitchen and hour. Bring to the teacher island.