

## Christmas Sugar Cookies Day 1 & 2



Kitchen Materials	Supply Table
<ul style="list-style-type: none"><li>● 1 tsp vanilla extract</li><li>● 2 tsp baking powder</li><li>● Stand mixer</li><li>● Oven</li><li>● Rolling pin</li><li>● Baking sheet</li></ul>	<ul style="list-style-type: none"><li>● 1 ½ C butter, softened</li><li>● 2 C sugar</li><li>● 4 eggs</li><li>● 5 C all-purpose flour</li><li>● 1 tsp salt</li><li>● Plastic wrap</li><li>● Cookie cutters</li></ul>

### *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.