

# Soft Christmas Cookies



Rated: ★★★★★

Submitted By: Georgie Bowers

Photo By: MDarling

Prep Time: 20  
Minutes

Cook Time: 8  
Minutes

Ready In: 3  
Hours

Servings: 48

"Soft cut out sugar cookie that I have used for years."

## INGREDIENTS:

- 3 3/4 cups all-purpose flour
- 1 1/2 cups white sugar
- 2 eggs
- 1 teaspoon baking powder
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1 cup margarine, softened

## DIRECTIONS:

1. Sift flour, baking powder, and salt together, set aside. In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually blend in the sifted ingredients until fully absorbed. Cover dough, and chill for 2 hours.
2. Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets. On a clean floured surface, roll out small portions of chilled dough to 1/4 inch thickness. Cut out shapes using cookie cutters.
3. Bake 6 to 8 minutes in the preheated oven, or until edges are barely brown. Remove from cookie sheets to cool on wire racks.