

Rolled Sugar

Cookies
with
Icing

$\frac{2}{3}$ cup Crisco (or $\frac{1}{3}$ cup butter & $\frac{1}{3}$ cup Crisco); $\frac{3}{4}$ cup sugar; $\frac{1}{8}$ tsp orange extract; $\frac{1}{2}$ tsp vanilla; 1 egg; 4 tsp milk; 2 cups sifted Flour; $\frac{1}{2}$ tsp baking powder; $\frac{1}{4}$ tsp salt. Cream Crisco, sugar, orange extract & vanilla. Add the rest. Divide the dough in half. Chill 1 hour and then roll out to $\frac{1}{8}$ " thick. Use various shaped cookie cutters. Bake 6-8 minutes at 375° on greased Cookie sheets.

Icing: Mix together 1 stick of butter, 1 box of powdered sugar, $\frac{1}{4}$ tsp salt, 1 tsp vanilla, 4-5 T of milk, 1-2 T of Crisco. Add desired food coloring colors. Ice your cookies. Sprinkle with magic jimmies or mini M&M's.

Look for Nativity-themed cookie cutters or star and angel cutters! Deliver a plate to your pastor!

