

Betty's Christmas Vanilla Butter Cookies



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In this video, Betty demonstrates how to make Christmas Vanilla Butter Cookies. This recipe is designed for making cookies that are to be cut with specialty cookie cutters, and is also the perfect cookie for frosting. These Vanilla Butter Cookies taste great, too!

Ingredients:

1 cup butter, softened

2/3 cup sugar

1 tablespoon vanilla extract

1 egg, well-beaten

2 ½ cups all-purpose flour

red-colored sugar and green-colored sugar for sprinkling tops of cookies before baking (optional) or icing for after cooling (optional) (I will be uploading Icing for Christmas Cookies in the next upload.)

In a large bowl, beat 1 cup softened butter and 2/3 cup sugar with an electric mixer until light and fluffy. Blend in vanilla. Add 1 well-beaten egg, and beat for 1 minute. Stir in 2 ½ cups all-purpose flour, gradually. Cover with plastic wrap and refrigerate for 2 hours, or until dough is firm and easy to handle. Roll out on lightly floured surface to ¼-inch thickness. Cut into desired Christmas shapes with cookie cutters. Place on ungreased cookie sheets or baking pans. Sprinkle with green-colored sugar or red-colored sugar, if desired. Bake in a pre-heated 325 degree oven for 12 to 15 minutes, or until edges just begin to brown. Cool on wire racks. Transfer to a nice serving plate or cookie tin. These make great Christmas gifts in cookie tins, or you can use them for your Christmas party or to leave for Santa! Enjoy!

--Betty