



PARK AVENUE SYNAGOGUE

Holiday Sugar Cookies

by Rhonda Sexer-Levy

Makes about 60, depending on the size of your cookie cutters

Ingredients

- 1 cup unsalted butter (room temperature)
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla
- 3 cups flour
- 1 tsp salt
- 1/2 tsp baking soda

Directions

1. Beat butter and sugar (I use a standing mixer)
2. Blend in eggs and vanilla
3. Stir the dry ingredients together and mix into the sugar mixture
4. Divide the dough into quarters, wrap in saran wrap and chill for two hours
5. Preheat the oven to 350 degrees
6. Roll out dough and cut shapes. Reroll the dough and cut more shapes. Do this with each quarter packet.
7. I find that the dough remnants that you are reusing should go back in the refrigerator to chill so start on the next packet while the remnants are chilling.
8. Decorate!
9. Bake five to eight minutes until barely browned (I let mine go longer, as I like cookies that are more well done)