

# Cut-Out Cookie Recipes

The key to good cut-out cookies is using a dough that will hold its shape. Use Pastry Rulers when rolling out dough to achieve cookies with uniform thickness. Baked cut-out cookies can be frozen for decorating at a later date.

## **BUTTERY SUGAR COOKIES**

1 cup butter, softened  
1 3 oz. package cream cheese, softened  
3/4 cup sugar  
1 egg  
1 teaspoon vanilla  
3 cups all purpose flour

In a large mixer bowl combine all ingredients, except flour. Beat at medium speed, scraping the bowl often until creamy. Reduce speed to low; add flour. Beat, scraping bowl often, until well mixed. Divide dough into two equal portions. Wrap in plastic wrap and refrigerate until firm (at least 2 hours).

## **Molded Cookies**

Spray cookie molds with non-stick spray. Press dough into cavities and place mold on cookie sheet. Bake at 340° F to 350° for about 10 minutes. Remove from mold when just slightly cooled.

## **CHOCOLATE COOKIES**

1/2 cup butter  
3/4 cup sugar  
1 egg  
1 teaspoon vanilla  
1½ cups all purpose flour  
1/3 cup unsweetened cocoa  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt

In a large mixing bowl beat butter, sugar, egg and vanilla until well blended. In medium bowl, stir together flour, cocoa, baking powder, baking soda and salt. Add to butter mixture and blend well. Refrigerate dough about an hour or until firm enough to roll or mold.

## **GINGERBREAD COOKIES**

1/4 cup butter  
1/2 cup brown sugar  
1/2 cup molasses  
2½ to 3 cups flour sifted  
3/4 teaspoon baking soda  
1 teaspoon cinnamon  
1 teaspoon ginger  
1/4 teaspoon nutmeg  
1/3 cup water

Blend butter and brown sugar until creamy. Beat in the molasses. Add 1 cup flour, baking soda, cinnamon, ginger and nutmeg and blend. Add the remaining flour alternately with 1/3 cup water. It may be necessary to knead the last cup of flour by hand as the dough will be very stiff. Form the dough into a ball and cover with plastic wrap. Let set 20 minutes before molding or stamping.

