

# CUT-OUT COOKIES

## The Ingredients

- 1 Cup unsalted butter, at room temperature
- ½ Cup light brown sugar, packed
- 2 ¼ Cups all-purpose flour
- ½ tsp Kosher salt
- 1 tsp cinnamon

## The Directions

Cream together butter and brown sugar. Stir in flour, salt, and cinnamon. When the mixture comes together it will be crumbly.

Using your hands shape the dough into a disk, cover with plastic wrap, and refrigerate for at least one hour.

While dough is chilling preheat oven to 350 degrees. On a well-floured surface roll out dough to ¼ inch thick.

Cut shapes using cookie cutters, a butter knife, or even the top of a water glass and place on parchment lined sheet tray.

Bake for 8-10 minutes or until slightly golden on the edges.

Let cookies cool and decorate! A simple glaze can be made by mixing together powdered sugar, milk, and a few drops of vanilla extract.

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