

CREATE YOUR CUSTOM GIFT JAR AND RECIPE TAGS IN A FEW EASY STEPS!

1. Cut around outside of red borders.
2. Roll and tie (or fold) each recipe card.
3. Attach recipe cards to jar with ribbon or string.
4. Tie or glue on gift tags and other small decorations such as ornaments or greenery.

how to make

Soft Sugar Cookies

Prep time: 10 min. | Total time: 1 hr. | Makes: 24 Cookies

- 1 Soft Sugar Cookie Gift Jar
- 1/2 cup (125 mL) softened butter
- 1 egg
- 2 tsp (10 mL) vanilla extract, divided
- 2 cups (500 mL) icing sugar

Directions:

1. Preheat oven to 350°F (180°C). Set aside bagged sprinkles or sugars in Soft Sugar Cookie Gift Jar. Transfer remaining contents of jar into large bowl. Add butter, egg and 1 tsp (5 mL) vanilla. Using an electric mixer on medium speed, beat until well-combined dough forms.
2. Transfer dough to lightly floured surface and roll to about 1/4-in. (5-mm) thickness. Use a variety of 2-in. (5-cm) holiday cookie cutters to cut into cookies. Arrange cut-outs about 1-in. (2.5-cm) apart, on parchment paper-lined baking sheets. Re-roll scraps twice to make a total of about 2 dozen cookies.
3. Bake, in batches, on middle rack, 10 to 12 min. until lightly golden around edges. Cool on baking sheet 1 min. Transfer to wire rack to cool completely.
4. To make icing, whisk icing sugar with 2 tbsp (30 mL) water and remaining 1 tsp (5 mL) vanilla until smooth. Transfer to small, re-sealable plastic bag. Snip off small corner and pipe icing onto cookies. Top with sprinkles and let stand 15 min. until icing is set.

Per serving (1 cookie): 120 calories, 4.5 g total fat, 2.5 g saturated fat, 20 g carbohydrates, 15 g sugar, 1 g protein, 20 mg cholesterol, 0 g fibre, 35 mg sodium



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