

Christmas Cookies

(Mom Calvert uses this recipe each year; makes 5 dozen)

1 cup butter

½ tsp vanilla

1 tsp baking powder

1 cup sugar

2 cups flour

½ tsp salt

2 eggs, beaten

1. Cream butter & sugar
2. Add beaten eggs & vanilla.
3. Sift together flour, baking powder & salt, then add to first mixture.
4. Chill (can be refrigerated for up to a week).
5. Roll out small amount of dough at a time, continuing to chill remaining dough until needed. Dust surface & rolling pin with flour as necessary.
6. Roll thin and cut into shapes.
7. Bake at 350° F for 10 minutes.
8. Can be iced with *Butter Cream Frosting*.