

INGREDIENTS:

FOR THE COOKIE DOUGH

3 c. all-purpose flour, plus more for surface
1 tsp. baking powder
1/2 tsp. salt
1 c. (2 sticks) butter, softened
1 c. granulated sugar
1 large egg
1 tsp. pure vanilla extract
1 tbsp. milk

FOR THE BUTTERCREAM FROSTING

1 c. (2 sticks) butter, softened
5 c. powdered sugar
1/4 c. heavy cream
1/2 tsp. pure almond extract
1/4 tsp. salt
Food coloring

DIRECTIONS

In a large bowl, whisk together flour, baking powder, and salt and set aside.

In another large bowl, beat butter and sugar until fluffy and pale in color. Add egg, milk, and vanilla and beat until combined, then add flour mixture gradually until totally combined.

Shape into a disk and wrap in plastic. Refrigerate 1 hour.

When ready to roll, preheat oven to 350° and line two baking sheets with parchment paper. Lightly flour a clean work surface and roll out dough until 1/8" thick. Cut out shapes and transfer to prepared baking sheets. Freeze 10 minutes (so your shapes hold while baking!).

Meanwhile, make frosting: In a large bowl using a hand mixer, beat butter until smooth, then add powdered sugar and beat until no lumps remain. Add cream, almond extract, and salt and beat until combined.

Bake cookies until edges are lightly golden, 8 to 10 minutes.

Let cool, then frost and decorate as desired.



c. cup
tsp teaspoon
tbsp tablespoon

More recipes

<https://www.delish.com/holiday-recipes/christmas/g2177/easy-christmas-cookies/>

Menu



DECEMBER 2020



1st week



* Tuesday, 1st December

Pumpkin soup
Grilled pork tenderloin with frites
Seasonal fruit

* Wednesday, 2nd December

Creamy carrot soup
Monkfish, shrimp and mussels Fideuá
Yogurt

* Thursday, 3rd December

Baked beans with tomato sauce
Beef schnitzel with frites
Seasonal fruit

* Friday, 4th December

Tagliatelle with cheese and
tomato sauce
Baked hake
Chocolate milk

2nd week

* Wednesday 9th December

Lentil soup
French omelette with frites
Seasonal fruit

* Thursday, 10th December

Pasta soup
Galician pork and vegetable stew
Cheese and quince paste

* Friday, 11th December

Cauliflower gratin
Tuna Pie
Seasonal fruit



3rd week

* Monday, 14th December

Broccoli with garlic
Macaroni with beef
Caramel flan

* Tuesday, 15th December

Roasted chickpeas with veggies
Roast ham with mashed potatoes
Chocolate milk

* Wednesday, 16th December

Creamy vegetable soup
Grilled salmon with steamed potatoes
Seasonal fruit

* Thursday, 17th December

Creamy carrot soup
Squid rice
Seasonal fruit

* Friday, 18th December

Green peas with ham
Cod crumbs rice
Chocolate milk



4rd week



* Monday, 21st December

Three delight rice
Grilled pork tenderloin with frites
Chocolate milk

* Monday, 22nd December

Pasta soup
Ham and cheese pie
Xmas desserts

