INGREDIENTS:

FOR THE COOKIE DOUGH

3 c. all-purpose flour, plus more for surface 1 tsp. baking powder

1/2 tsp. salt

1c. (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



c. cup tsp teaspoon tbsp tablespoon

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!).

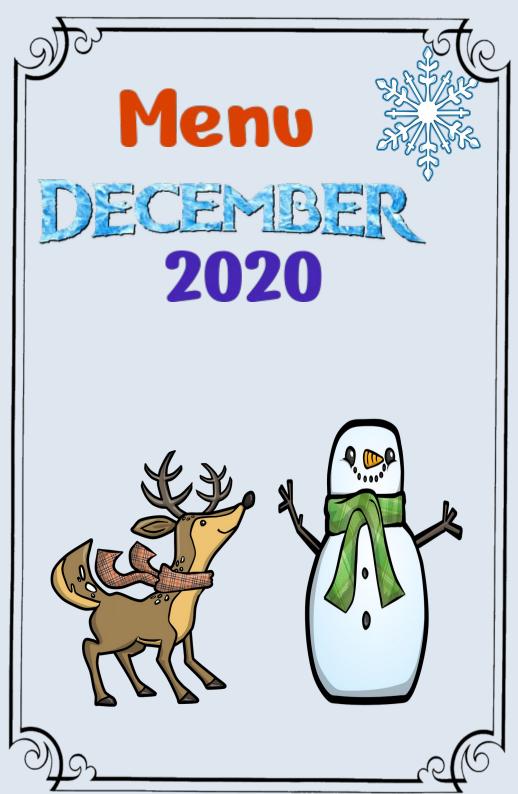
Meanwhile, make frosting: In a large bowl using a hand mixer, beat butter until smooth, then add powdered sugar and beat until no lumps remain. Add cream, almond extract, and salt and beat until combined.

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

Let cool, then frost and decorate as desired.

More recipes

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



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 potaces 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





* Monday, 21st December

Three delight rice Grilled pork tenderloin with frites Chocolate milk

* Monday, 22nd December

Pasta soup Ham and cheese pie Xmas desserts

