**Christmas Sugar Cookies**

**Ingredients:**

1 ½ cups powdered sugar

1 cup butter

1 tsp. vanilla extract

1 egg

2 ½ cups AP flour

1 tsp. baking soda

1 tsp. cream of tartar

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Fit the Kitchenaid with the paddle attachment.
3. Cream together powdered sugar and butter
4. Add vanilla extract and egg; mix until well blended.
5. On low speed, add in flour, baking soda, and cream of tartar.
6. Transfer the dough to a small bowl.
7. Wrap and put in the cooler.

**Day 2:**

1. Put some flour down on your counter and roll the dough out until it is about ½ inch thick.
2. Cut shapes out with the cookie cutter. Put them on an ungreased ½ sheet pan.

**Day 3:**

1. Preheat oven to 375º.
2. Bake for 10-12 minutes.
3. Decorate and enjoy.