

## ***Ingredients for 40 CHRISTMAS COOKIES:***

100 g butter at room temperature  
100 g of sugar  
1 egg  
280 g of all-purpose flour  
1 vanilla  
½ teaspoon of salt  
1 teaspoon baking powder

### **For the frosting:**

400 g of powdered sugar  
3-4 spoons of water  
Pastry color

### **PROCEDURE:**

1. Sift together the flour, salt, vanilla and baking powder
  2. Mix the butter and sugar well.
  3. Add the egg and continue mixing.
  4. Add the flour little by little, and knead until you get a soft dough. Leave in the fridge for about half an hour. This way we can work the dough more easily.
  5. Preheat the oven to 180 degrees. On a lightly floured surface, roll out the dough into a sheet about half a centimeter thick. Cut the dough into different designs and carefully transfer the cookies to the baking tray lined with greaseproof paper.
  6. Bake for 8-10 minutes, until lightly browned. Remove from the oven and let them cool well.
  7. For the glaze, mix the icy sugar with water
  8. Divide the icing into 2-3 different bowls, depending on how many colors we want for the decoration. Pour 2-3 drops of each color into the different bowls and mix.
  9. Cover the cookies with the icing and decorate with icing of a different color or with colored beads (colored pearls, in supermarkets).
- Let them dry and they are ready!
10. Good luck!!!



Betty's Cuisine (c)