

# MY KIND *of* Holiday

## KATIE LUDWICK'S GRANDMA'S CUT-OUT COOKIES



### LIST *of* INGREDIENTS

½ lb. butter	2 teaspoons baking powder
½ lb. lard	Pinch of salt
½ pint sour cream	4 cups powdered sugar (1 lb. box)
3 egg yolks	8 cups flour
1 teaspoon baking soda	

### INSTRUCTIONS *for* CUT-OUT COOKIES

1. In a stand mixer, cream butter, lard, sour cream, and egg yolks.
2. Add powdered sugar slowly and beat to mix well.
3. Sift baking soda, baking powder, and salt into first cup of flour and add to the creamed mixture.
4. Add remaining flour, 1 cup at a time.
5. Shape dough into 3 loaves, wrap each individually in waxed paper and foil, and refrigerate overnight.
6. After dough has refrigerated overnight, preheat oven to 375–400°
7. Slice dough loaves into pieces and work with 1–2 at a time while keeping the rest in the refrigerator. Note: Always keep dough cold when not in use.
8. Roll dough thin on lightly floured board or counter.
9. Cut into shapes and decorate with colored sugars.
10. Place on ungreased cookie sheets and bake 4–5 minutes, keeping an eye on cookies to get the timing and temperature right!

PREP TIME X  
8 HOURS 30 MINS

COOK TIME X 5MINS

TOTAL TIME X  
8 HOURS 35 MINS

SERVE *and* ENJOY!