

Frey Family Christmas Cookies

Submitted by Kelly

My family makes these every year, and they are delicious! What makes them even more special is that this recipe was passed down from my Grandma Mary.

Ingredients

- 1 cup salted butter, softened
- 3 cups sugar
- 4 tablespoons cinnamon
- 2 eggs
- 2 teaspoons vanilla extract
- 1 tablespoon rum, anise, or almond extract (choose your favorite – you only need one)
- 2 ½ cup flour
- ¾ teaspoon baking soda
- ½ teaspoon salt

Directions

1. Mix cinnamon and 2 cups of sugar. Set aside.
2. Cream together butter, 1 cup of sugar, eggs, and extract.
3. In a separate bowl, mix the flour, salt, and baking soda.
4. Add dry ingredients to the creamed butter mixture.
5. Refrigerate dough for an hour, then roll out and cut into shapes using cookie cutters.
6. Bake at 350 degrees for 8-10 minutes.
7. Let the cookies cool for a few minutes, then cover them with the cinnamon-sugar mixture. You could also dip them in melted chocolate.



Notes:
