

**Marcia's "Holiday Many Way Shortbread Butter Cookies"
& icing**



Cookies:

- *2 $\frac{3}{4}$ cup flour
- * $\frac{1}{4}$ tsp salt
- *1 cup butter
- *1 cup sugar
- *1 egg
- *2 tsp vanilla
- *1 tsp baking powder

1. Cream butter, gradually add sugar, creaming well!
2. Add dry ingredients; mix well.
3. Divide dough and roll out on lightly floured surface to $\frac{1}{4}$ inch.
4. Use your favorite round or holiday cutters to make varied shapes/sizes.
5. Bake 375 7-10 minutes until bottoms slightly golden brown. Cool before decorating.

Tips:

- You can make dough ahead and refrigerate for a few days (wrap well) soften divided balls for roll out.
- You can also divide balls - wrap well and freeze for later use.
- Or bake booties; cool and freeze until decorating day.

Cookie Glaze:

- *4 cup powdered sugar
- * $\frac{1}{2}$ cup milk, add gradually
- * $\frac{1}{4}$ tsp vanilla

1. Mix well to desired glaze/drizzle consistency.
2. Divide into separate bowls (I like to use pasta bowls with low sides)
3. Add desired food coloring.
4. Gently hold the cookie and dip the surface only in glaze. Slightly tip the cookie to drain excess glaze back into the bowl. Remove excess from edge with finger or damp towel.
5. Decorate and let icing/glaze set/dry.