

GRAMMA'S CUTTERS CUTOUT COOKIE RECIPE

IN A MIXING BOWL COMBINE:

- 4 Cups Flour
- 1 Teaspoon Salt
- 1 Cup Shortening -- cut-in until fine

COMBINE IN SEPARATE BOWL:

- 1 Cup Sugar
- 2 Eggs

IN SEPARATE CUP COMBINE:

- 1 Teaspoon Vanilla
- 1 Teaspoon Soda
- 1/4 Cup Milk for Crunchy Cookies (or for soft cookies - 2/3 Cup Milk)
- 1/2 Teaspoon Almond Flavoring (optional)

Make well in the flour mixture and slowly add everything to it, mixing thoroughly.

On floured surface with flour coated rolling pin, roll dough out to 1/4 to 3/8 inch thickness.

With floured cutter, place cutter on dough and press down firmly with fingers all around edges to make sure the entire edge is cut. (Helpful hint - very lightly sift flour on top of rolled out dough. This helps reduce the number of times cutter has to be floured).

With spatula, lift cutter and dough. With thumb, rub cutting edge clean of dough and gently press dough into cookie cutter, being careful not to press dough to thin inside the cutter.

Tap cutter down on table, cookie sheet or in your hand and dough will come right out. Flour cutter before cutting next cookie and repeat process.

Bake in a 350° oven for 8-10 minutes. Cool thoroughly before decorating.

ICING:

- 2 Lbs Confectionery Sugar
- 1/2 to 2/3 Cup Milk
- 1 Tablespoon Butter or 1/2 Teaspoon Butter Flavoring (optional)
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Almond Flavoring (optional)
- 1 Teaspoon Vanilla
- 1 Cup Shortening

Mix by hand until all is blended. Then, with electric mixer, beat for five minutes at high speed.