



Santa Claus Cookies

Makes about 6 dozen

- 2¼ cups sifted flour
- 1¼ teaspoons baking powder
- 2½ teaspoons cinnamon
- 1¼ teaspoons cloves
- 1½ cups (3 sticks) butter
- 1 cup brown sugar
- 1 cup granulated sugar
- 1 egg
- Colored sugars for decoration

Heat oven to 350 degrees.

Mix and sift flour, baking powder and spices in a large bowl. Cream butter; add sugar gradually and cream. Add egg slowly, then gradually add flour until combined. If dough is too sticky, add flour. Chill. Roll about ¼-inch thick and cut with assorted floured cutters. Place on baking sheets lined with parchment paper. Decorate with colored sugars.

Bake about 12 minutes. Cool on racks. Store in covered container.

Recipe tested by Cathy Jakicic