

WOW!

The world's largest cookie, measuring 8,120 square feet and weighing 40,000 pounds, was made in North Carolina in 2003.

How to...

**WARNING!**

Ask an adult's permission before using a mixer or oven.

Bake and decorate festive sugar cookies

Ingredients

- 2½ cups all-purpose flour, plus more for dusting
- ¾ teaspoon baking powder
- ½ teaspoon kosher salt
- ¾ cup unsalted butter, at room temperature
- ¾ cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- Icing, sprinkles, nonpareils, or other cookie decorations of your choice

Instructions

1. In a small bowl, whisk together the flour, baking powder, and salt. In a stand mixer fitted with the paddle attachment and set on medium speed, beat the butter and sugar until light and fluffy, about 3 minutes. Add the egg and vanilla and beat to incorporate them. Reduce the mixer's speed to low and blend in the flour mixture one third at a time.
2. Place the dough on a lightly floured surface and knead a few times. Divide the dough in half, then roll each portion into a ball and flatten into a disk. Wrap each in plastic and refrigerate for 1 hour.
3. Heat the oven to 350° F and line two baking sheets with parchment paper. Place one dough portion

between two sheets of parchment, then use a rolling pin to roll it out to about ¼ inch thick.

4. Use cookie cutters to cut the dough into shapes. Lay the cookies on a prepared baking sheet, spacing them about 2 inches apart. Gather and re-roll the dough as needed, then repeat the rolling and shaping with remaining dough. Chill the unbaked cookies in the refrigerator for 10 minutes.

5. Bake the cookies until light golden on the bottom, about 12 minutes. Let cool on the baking sheets for 5 minutes, then transfer to a rack to cool completely. Once they are cooled, decorate as desired. Makes about 30 cookies, 3 inches each in size.


**GIFT
HACK**

GIVE A PRESENT OF HOMEMADE TREATS

One way to make friends, relatives, teachers, or neighbors feel extra special during the holidays is with a delicious gift made by you. As you are baking cookies and other treats, you can plan to make extras and set them aside as gifts. After you make the cookies and they are completely cool, sort them into tins, which can be enjoyed and used again by the recipient. Or wrap a few cookies in a new kitchen towel and tie it with a ribbon. Be sure to attach a card so they know it's from you! You might write a simple message like, "Wishing you a sweet holiday season!" You could also decide to share a gift of holiday cookies with a local food pantry.

Pack them in pretty tins!

