CUT-OUT COOKIES

The Ingredients

- 1 Cup unsalted butter, at room temperature
- ½ Cup light brown sugar, packed
- 2 ¼ Cups all-purpose flour
- ½ tsp Kosher salt
- 1 tsp cinnamon

The Directions

Cream together butter and brown sugar. Stir in flour, salt, and cinnamon. When the mixture comes together it will be crumbly.

Using your hands shape the dough into a disk, cover with plastic wrap, and refrigerate for at least one hour.

While dough is chilling preheat oven to 350 degrees. On a well-floured surface roll out dough to ¼ inch thick.

Cut shapes using cookie cutters, a butter knife, or even the top of a water glass and place on parchment lined sheet tray.

Bake for 8-10 minutes or until slightly golden on the edges.

Let cookies cool and decorate! A simple glaze can be made by mixing together powdered sugar, milk, and a few drops of vanilla extract.

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