CHRISTMAS EVE · DECEMBER 24

Star of Bethlehem sugar cookies

Prep 30 min **Cook** 10 min **Chill** 1 hr **Total** 1 hr 40 min **Makes** About 30 cookies **Level** Easy

ADULT SUPERVISION REQUIRED
Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot.

ALLERGY INFORMATION
Contains wheat (gluten), milk, and egg. Check sprinkles and food coloring labels too. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

Cookies

- 3 cups (375 g) all-purpose flour
- 1 tsp baking powder
- ½ tsp salt
- 1 cup (225 g) butter, softened
- 1 cup (200 g) sugar
- 1 egg
- 1 tsp vanilla extract

Simple icing

- 2 cups (240 g) powdered sugar
- 2 to 3 tbsp milk
- ½ tsp vanilla extract
- Sprinkles (optional)

METHOD

1. Whisk the flour, baking powder, and salt in a bowl.
2. Beat the butter and sugar until light and fluffy. Beat in the egg and vanilla.
3. Mix in the flour mixture until a soft dough forms. Divide in half, flatten into disks, wrap, and chill for at least 1 hour.
4. Heat the oven to 350°F (175°C) and line baking sheets. Roll the dough ¼ inch (6 mm) thick on a floured surface and cut out stars.
5. Bake 8 to 10 minutes, until the edges are barely golden. Cool on the sheet for 5 minutes, then on a rack.
6. Stir the powdered sugar, vanilla, and enough milk to make a thick, spreadable icing. Decorate the cooled cookies and let the icing set for about 1 hour.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Cut out the stars
- Spread the icing
- Add sprinkles
- Arrange a plate of stars by the Nativity set

GOOD TO KNOW

- Chilled dough is easier to roll. If it gets soft, return it to the fridge for 10 minutes.
- Iced cookies keep in a single layer in an airtight tin for up to 1 week.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Jesus, light of the world, shine in our hearts this Christmas.