

ANIMAL CRACKER COOKIES

INGREDIENTS

2-1/2 cups all-purpose flour
1-teaspoon baking powder
1/2-teaspoon salt
1/8-teaspoon nutmeg
1/8-teaspoon mace
1-1/2 sticks butter
1-cup sugar
1-teaspoon vanilla extract
1-egg
Turbinado sugar (optional)

DIRECTIONS

Sift flour, baking powder, salt, nutmeg and mace. Beat butter, add sugar, add egg and vanilla and beat. Add 1/2-flour mixture and beat. Add remaining flour and beat until well combined. Cut dough in half. Roll out both dough amounts separately between two sheets of wax paper. Roll the dough out to the thickness of the cookies you plan to cut. Refrigerate rolled dough for about one hour. This will help the cookies maintain their shape when cut. Lightly sprinkle cut cookies with Turbinado sugar before baking. Bake at 350-degrees for about 7-8 minutes or until golden brown. Makes about 3-4 dozen, standard size animal cookies.



Adapted from Williams-Sonoma recipe. Courtesy: www.celebrate-creativity.com