

Ingredients:

3 cups sifted all-purpose flour
1 1/2 teaspoons baking powder

1/2 teaspoon salt
1 cup white sugar

1 cup butter
1 egg, lightly beaten
3 tablespoons cream
1 teaspoon vanilla extract

Sugar Cookies



Directions:

Preheat oven to 400 degrees F (200 degrees C) .

Over a large bowl, sift together all-purpose flour, baking powder, salt, sugar. Cut in butter and blend with a pastry blender until mixture resembles cornmeal. Stir in lightly beaten egg, cream, and vanilla. Blend well. Dough may be chilled, if desired. On a floured surface, roll out dough to 1/8 inch thickness. Sprinkle with sugar; cut into desired shapes. Transfer to ungreased baking sheets.

Bake for 6 to 8 minutes, or until delicately brown.

Maybe **CHRISTMAS**,
he thought,
doesn't come
FROM A STORE.
Maybe **CHRISTMAS**,
perhaps, **means**
A LITTLE BIT MORE.
~ The Grinch ~

HOLIDAY HOURS

December 24 - closed at 12
December 25 - closed
December 26 - closed
December 31 - closed at 12
January 1st, 2019 - closed

A doctor is on call 24 hours for
EMERGENCIES and can be
reached by calling:

306-543-7880

