

December 12, 2018

Yesterday, I was up to my elbows in flour and making Holiday cut-out cookies. This time of year there is a lot of that happening! Traditional recipes pulled out this time of year evoke childhood memories for me. Iced and decorated cut-out cookies from my grandmothers big Tupperware container are a vivid memory. The smell of ginger and icing are so enticing, and not just through a child's nose.



I suspect there is more than a bit of cookie making going on in Stillwaters this month and the savory baking smells will be a common theme.

(CLOSE YOUR EYES AND SMELL THE CINNAMON)

Another memory from childhood was the way we always had the same things for Christmas breakfast. Christmas bread (think cinnamon rolls baked in a wreath shape), sausage and eggs. These must have been common traditions as this was also true for Mr. Blogger's family. We always have continued that celebratory Christmas breakfast in our family as well.

(CAN YOU SMELL THE CINNAMON YET?)

This week I drug out one of those old recipes to make a honey-based cut-out cookie. The cookie recipe was hand written on a card and other than having a

bit of a problem with deciphering tablespoon from teaspoon they came out fine.



I love the fact that many of my recipes are on assorted recipe cards and were written by either my grandmothers or my mom. The hazard of this is not being able to tell to decipher the recipe at times but I love the history they each contain.

The honey and cinnamon made my house smell so good. I am taking these to a cookie making party this weekend and will have lots of help decorating them for the holiday events. Recipe anyone?

Cut-out Cookies

Mix:

1/3 cup white sugar

1/3 cup shortening or margarine, softened

Add in:

2/3 cup honey

1 teaspoon almond **or** lemon extract

1 egg

Stir in:

2 3/4 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

Chill for at least an hour. Roll out 1/4 inch thick and cut into shapes with cookie cutter. Bake at 375 degrees for 8 to 10 minutes. Frost after completely cool.

As we get closer to Christmas we (here in the office) are the happy recipients of many of these baking adventures. Sharing cookies and recipes is a great way to greet the holidays and share some great traditions.

Quote of the Week:

