



## Loretta Painter's Soft Sugar Cookies

*Loretta Painter owns a restaurant and catering business in Stewardson, Illinois. She says that using margarine rather than butter keeps the cookies softer longer. I love this recipe because the cookies are indeed soft and chewy and have a wonderful flavor from the addition of sour cream. —Mimi*

1 cup (250 ml) margarine  
1½ cup (375 ml) granulated sugar  
2 large eggs  
1 teaspoon (5 ml) baking soda  
1 teaspoon (5 ml) baking powder  
1 teaspoon (5 ml) vanilla extract  
½ teaspoon (2 ml) salt  
¾ cup (175 ml) sour cream  
4 cups (1 l) all-purpose flour

In a large mixing bowl, beat margarine and sugar until light and fluffy. Beat in eggs, sour cream, and vanilla extract; mix well. In a separate bowl, stir together flour, baking soda, baking powder, and salt. Gradually stir the flour into the margarine mixture until well incorporated. Wrap dough in plastic wrap and chill several hours or until dough is firm enough to handle.

Preheat oven to 350°F (180°C). On a lightly floured board, roll out to about ¼ inch (½ cm) thick and cut into shapes with cookie cutters.

Place on ungreased baking sheets and bake about 15 minutes or until edges are slightly browned. Let cool about 1 minute on the baking sheet and then remove to wire rack to cool completely. Decorate with your favorite icing (we recommend Royal Icing; recipe found in the book CHRISTMAS COOKIES ARE FOR GIVING).

Store in an airtight container at room temperature for up to 1 month if not frosted or up to 1 week if frosted. Makes approximately 48 cookies, depending on the size cookie cutters you use. These cookies ship well if cut into regular geometric shapes (such as circles or squares) and packed very carefully. They can break during shipping if you cut them into irregular or delicate shapes like Santa Claus and snowflakes. If you want to use fancy cookie cutters, it is best to hand-deliver these cookies.

**You can find dozens more great recipes like this one in the book  
Christmas Cookies Are for Giving by Kristin Johnson and Mimi Cummins.**



## Cranberry Decadent Cookies

*Dried cranberries and cinnamon transform this reverse chocolate chip cookie into a holiday favorite. The coffee granules enhance the flavor of the chocolate.*

2 cups (500 ml) all-purpose flour	1 cup (250 ml) firmly packed light brown sugar
½ cup (125 ml) Dutch process cocoa powder	2 large eggs
1 teaspoon (5 ml) ground cinnamon	1 teaspoon (5 ml) vanilla extract
½ teaspoon (2 ml) baking powder	1 teaspoon (5 ml) instant coffee granules
½ teaspoon (2 ml) baking soda	1 cup (250 ml) white chocolate chips
½ cup (125 ml) unsalted butter, softened	1 cup (250 ml) semi-sweet chocolate chips
½ cup (125 ml) solid vegetable shortening, softened	1 cup (250 ml) dried cranberries
½ cup (125 ml) granulated sugar	

Preheat oven to 350°F (180°C). Grease two baking sheets or line them with parchment paper. Sift together flour, cocoa powder, ground cinnamon, baking powder and baking soda, and set aside.

In a large bowl beat butter, shortening, granulated sugar and brown sugar until light and fluffy. Add eggs, one at a time, mixing until fully combined before additions. In a small cup, mix together the vanilla and the coffee until the coffee is dissolved, then add to the butter mixture; beat to combine. Gradually add dry ingredients, mixing until combined. Stir in white chocolate chips, semi-sweet chocolate chips, and dried cranberries.

Drop 1 tablespoon (15 ml) of dough at a time onto baking sheets, spacing cookies about 2 inches (5 cm) apart. Bake for 8 to 10 minutes or until firm. Let cool for 1 minute then transfer to a wire rack to cool completely.

Store in airtight containers at room temperature for up to 1 month. Makes about 48 cookies. These cookies are excellent for shipping.

recipes from the book

## Christmas Cookies Are for Giving

by Kristin Johnson and Mimi Cummins

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