

Jennifer Kaplan's Hanukkah Cookie Recipe

Ingredients:

- 1 1/2 cup Butter (I use salted but it's a personal preference)
- 1 1/2 cup Granulated Sugar
- 2 Eggs
- 1 1/2 teaspoon Vanilla
- 3 1/2 cups Flour
- 1 teaspoon Baking Powder
- 1/2 teaspoon Salt



Directions:

Cream the butter and sugar together. Add the eggs and vanilla and mix well. In a separate bowl, mix together your dry ingredients. Add those slowly to the egg mixture and mix well until dough forms up. Don't over beat!

Turn the dough out onto plastic wrap and chill at LEAST 3 hours. This step is crucial because with SO much butter in the cookies, they are going to fall apart if too soft. The hazards of baking with butter I guess.

Flour a board or counter top LIBERALLY and roll out your cookies. If you are planning on using Hanukkah cookie cutters, make sure they are at least 1/4 of an inch thick to hold the sticks.

NOTE Some people are finding that the cookies are too soft when they go to roll them out. If this is the case for you, make sure to LIBERALLY flour the board. The dough will pick up the extra flour and give it a little more body. Or just work in a few more tablespoons of flour into the dough! *

Bake at 350 degrees for 8-10 minutes. Keep an eye on them because you want them to JUST start getting golden around the edges, but not completely brown. I let them sit for a minute or two to set up on the hot tray before transferring them to a rack to cool.

Decorate however you want!!

NOTE *** If you find that your cookies are losing their shape when you cook them, your dough is a little too warm. Put them on the cookie sheet then pop them back in the fridge for a few minutes. **