



Merry Christmas from
our home to yours!
We hope you enjoy the
program with some of
our favorite cookies.

DAN, PAM, & BAZELY MARTIN

Rolled Sugar Cookies

*Recipe provided by Kristi Drake '93, co-owner of Le Panier French bakery
in Seattle's Pike Place Market*

½ C butter, room temperature
1 C granulated sugar
1 egg, lightly beaten
2 T water
½ tsp vanilla extract

2 C all-purpose flour
¼ tsp salt
½ tsp baking powder

In a large bowl, cream butter and sugar until light and fluffy. Add egg, water, and vanilla extract until well mixed. In a small bowl, sift together dry ingredients and add to the sugar mixture. Beat just until mixed. Divide dough in half, shape into two flattened rounds, wrap, and chill for at least one hour. Preheat oven to 350°. On a well-floured work surface, roll out dough until ¼" to ⅛" thick. Cut into shapes with cookie cutters and set on parchment-lined baking sheets. Bake 10 minutes or until dry, but not browned. Remove from pan and cool on racks. Makes about 2 dozen cookies.

Simple Icing (optional): In a small bowl, mix 1 C powdered sugar with 1 T milk and a splash of vanilla extract until smooth. Adjust ratio for desired consistency. To frost, drop a spoonful of icing in the center of the cookie and spread to the edges with small knife.