

The Farm Chicks®

Holiday Shaped Sugar Cookies

- 1 cup butter, slightly softened
- 3/4 cup granulated sugar
- 3 egg yolks
- 1 tsp. vanilla extract
- 2 1/4 cup all-purpose flour

Beat butter in a stand mixer until light. Add in sugar and beat until fluffy. Add egg yolks and vanilla and beat until combined. Add flour and beat slowly until combined.

Now you're ready to begin!

If you'd like to color some of your dough, pull the portion out you'll be coloring and add [soft gel food color](#). Gently knead in until completely colored.

- For spritz hand-press style cookies, use the dough as is at room temperature.
- For hand-shaped cookies, form into desired shaped and then freeze until hard and ready to slice.
- For rolled cut-out cookies, pat into a disk and refrigerate until cooled. Once cooled, roll out dough on a floured surface and use cookie cutters to cut into desired shapes.

Place cookies on a parchment-lined baking sheet and bake for 5-10 minutes depending on size and thickness. Bake at 400 degrees Fahrenheit until set but not brown.

Remove cookies from [baking sheet](#) and cool on a [cooling rack](#).