

How to Make a Cookie Ornament

Use for gift tags and ornaments or simply pile high on a plate. Happy Holidays!

Ingredients for Sugar Cookies:

3/4 cup (1 1/2 sticks) salted butter
3/4 cup granulated sugar
1/4 teaspoon salt
2 teaspoons vanilla
1 large egg
2 cups unbleached all-purpose flour
icing, colored decorating sugars

Icing/Glaze for One Dozen Sugar Cookies:

1/2 cup powdered sugar
1 tablespoon milk



Shown here: *Christmas Ham Even a Vegetarian Will Love*

Directions:

1. **Make the cookies.** In an electric mixer cream butter, add sugar and salt. Add vanilla and egg. Add flour and mix. Gather dough and pat smooth. Cover and allow dough to chill. Lightly flour board and rolling pin. Roll dough to 1/4 inch thick. Cut into shapes. Place cookies on baking sheet.
2. **Make the ornament.** Before baking, use a wide drinking straw and poke through the dough. Bake in a preheated 325(f) oven for 10-13 minutes. If using colored sugars, sprinkle with sugars *before* baking. Allow to cool before icing.
3. **Make the icing and decorate.** Combine powdered sugar and milk. Set up time for icing varies but typically hardens in about two hours. For best results, icing should be set before tying ribbon. For a faster process, use colored sugars. For more detailed instructions and photographs check out the original [Decorated Sugar Cookies Recipe](#).
4. For best results, chill dough before rolling. Makes about 3 dozen cookies depending on cookie cutter size. Portion icing into small batches to mix different colors.
5. Keep baked and decorated cookies fresh in an air-tight container at room temperature for up to one week. Cookie dough can be refrigerated for two weeks or frozen up to a month.
6. It isn't recommended that you decorate a tree with these ornaments for any period of time, unwrapped. If using as a gift tag, wrap in plastic or use [clear treat bags](#).

Small children should not be left unattended with Cookie Ornaments. And really, when should small children be left unattended?