



Holiday Cookie Favorites

Simple holiday cookies: Molasses (for you and your four-legged friends, too!), white sugar (for decorating!)

Lime Butter Cookies

An original from Hobby FarmsCookies! Who can get enough at the holidays? Try these two favorites from the Hobby Farms editorial team: Hard Molasses Cookies (for you and your four-legged friends) and White Sugar Cookies (perfect for decorating!)

Hard Molasses Cookies

This is one of my favorite Christmas cookies mainly because the horses love them as well. I usually bake a batch for myself and some for my two- and four-legged friends for the holidays.

~ Sarah Coleman

Ingredients

3/4 cup shortening 1 cup sugar 1/4 cup molasses 1 egg 2 tsp. baking soda 2 cups flour 1/2 tsp. cloves 1/2 tsp. ginger 1 tsp. cinnamon 1/2 tsp. salt

Preparation

Melt shortening and let cool. Add sugar, molasses and egg. Beat. Add dry ingredients and mix well. Chill. Form into 2-inch balls and roll in granulated sugar. Bake in 375-degree F oven for 8 to 10 minutes.

Aunt Laurie's White Sugar Cookies

No Christmas was complete without my sisters and me spending one afternoon messing up the kitchen with our form cookie baking and decorating extravaganza. From bells to gingerbread man shapes, we probably had more fun decorating them than eating them!

~ Karri Sandino

Ingredients 1 cup sugar 2 T. milk 2 eggs, beaten 2 tsp. vanilla 4 cups flour 1 scant tsp. salt 1 tsp. baking soda 1 cup shortening (butter makes them great!) 2 tsp. baking powder

Preparation

Mix together sugar, milk, eggs and vanilla. Fold in flour, salt, baking soda, shortening or butter and baking powder. "Cut in" all the ingredients until mixed - like pie crust. Cool the mixture for a short time. Take a "workable amount" and roll it out on a floured surface till about 1/4-inch thick. Cut out shapes. Place on ungreased cookie sheet and bake in preheated oven to 350 degrees, about 7 to 8 minutes. Cookies should just begin to turn a golden color.

When cool, frost and decorate with your favorite dragees, sprinkles and a cinnamon dot or two!