

Jenny's Christmas Sugar Cookies

This is one of my most treasured recipes, and a healthier version of Christmas Sugar Cookies with half the saturated fat than most and not too much sugar. I give these as gifts and afterwards, I'm usually asked for the recipe. Try to make sure the edges are brown because they'll taste better. It's impossible to eat just one, they are that good!

1/3 cup unsalted butter at room temperature

1/3 cup canola oil

3/4 cup sugar

1 egg

1 Tablespoon milk

1 teaspoon vanilla extract

2 cups all purpose flour

1 teaspoon baking powder

1/8 teaspoon salt

1. In a large bowl, using an electric mixer on low speed, combine the butter and oil.
2. Slowly add the sugar, increasing mixer speed to medium.
3. Add egg, milk, and vanilla.
4. Sift dry ingredients onto wax paper. Stir in at low speed.
5. Wrap the dough in foil and chill for 1 hour to overnight.
6. Preheat oven to 375°.
7. Roll to 1/8-inch thick to cut out or use a cookie press.
8. Bake for 8-10 minutes.

(makes about 4 dozen)

*For cut-outs, bake on a parchment – lined baking sheet.

*For cookie press, bake on an ungreased baking sheet.