



Baking Zuckerplätzchen At Home With Christkindl

#ChristkindlCA

Makes 36 Zuckerplätzchen (Sugar Cookies)

Ingredients

2 cups all-purpose flour
1½ tsp baking powder
¼ tsp salt
⅓ cup vegetable shortening at room temperature
6 tbsp butter at room temperature
¾ cup granulated sugar
1 large egg
1 tbsp milk
1 tsp almond (or vanilla) extract



Instructions

Preheat oven to 350°F (160°C).

Line the baking sheet with parchment paper. Stir flour, baking powder and salt together.

In a large mixing bowl, beat butter and shortening and then add sugar and beat until fluffy. Add egg, milk and almond extract, and beat well.

Add flour mixture and beat until well mixed. Divide dough in half. Cover with plastic wrap and chill at least 3 hours or until easy to handle.

On a lightly floured surface roll dough ⅛ inch thick, cut with cookie cutters and place on a baking sheet.

Bake in the center of the oven for 7 to 8 minutes, or until lightly browned on the bottom. Remove to a cooling rack and dust with icing sugar or frost with your favorite icing.

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#ChristkindlCA**

Other German Christmas Cookies

*Lebkuchen, Gingerbread, Speculatus,
Pfeffernüsse, Spritzgebäck, Vanillekipferl*